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SEEDS

VEGETABLE, FIELD & FLOWER

1784

LANDRETH'S
GARDEN
SEEDS.

1892

108 YEARS IN BUSINESS.

D. Landreth & Sons,

21 & 23 SOUTH SIXTH STREET

PHILADELPHIA, U.S.A.

McLAUGHLIN BROS. CO. PHILA

We do not descend to the childish business of giving premiums. We give the Value of the Cash in Good Seeds.

DESCRIPTIVE CATALOGUE and PRICE LIST

— OF —

LANDRETHS' SEEDS

FOR
THE MARKET GARDENER,
THE PRIVATE GARDENER,
THE AMATEUR GARDENER

LANDRETHS' SEEDS TAKE THE LEAD Wherever Planted.

Cooking Notes: So frequent are the inquiries for recipes for Cooking Vegetables, that we print in our Catalogue a number of such as supplementary to the directions for culture.

These recipes have been drawn under the direction of Mr. George C. Boldt, the proprietor of the Hotel Bellevue, the Stratford and the Bullitt Building Restaurant, all three Philadelphia establishments, celebrated as presenting a cuisine not surpassed in the United States.

For
SPRING SEEDING
1892.

THIS CATALOGUE may perhaps reach some to whom **LANDRETHS' SEEDS** are as yet unknown, and who are therefore not familiar with their excellent qualities. We will this season, notwithstanding that fact, omit the oft-repeated reference to our seeds, and our extensive facilities for producing them; simply suggesting that the steady and increasing growth of a Seed Firm now in its **one hundred and eighth year** of active and continuous business should be at least some assurance to the reader that its representations may be relied on.

In this connection we venture to ask the intelligent purchaser of seeds if he does not think the time has arrived to commence to question the representations of sensational seedsmen, who offer gifts as premiums to purchasers, and who always have so many new things that one tires of reading the adjectives of superlative degree used in describing them; and one becomes still more worn to find, after months of watching and waiting, that the highly extolled are no better than old familiar sorts. At the rate the improvement has been going on, according to these oracles, the stocks originally must have been very bad, and, judging from the fancy pictures, perfection must now be near at hand.

It really seems as if the creature, man, was as anxious to be deceived in seeds as in quack medicines, for we do not hesitate to declare upon our reputation as seedsmen of repute that nine-tenths of the so-called new sorts advertised at high prices are, so far as merit goes, rank humbugs, and it is time the public were told so.

HINTS TO PURCHASERS.

TERMS OF SALE. Cash with order. Seeds sent to amount of remittance only; when prices fluctuate and postage or cost of frigs is not provided for in remittance as required, orders will be modified accordingly, and customers can re-order the deficiency, as no accounts will be opened for small sums or balances resulting from short remittance.

REMITTANCE may be made in cash, by Express or registered Mail, by draft on New York or Philadelphia, by Postal Money Order or Postal Note. Sums of One Dollar or less in cash, Postal Note or Stamps, may be sent by ordinary mail at our risk. Postage stamps for any sum will be accepted where facilities for transmitting money by the above modes do not exist, but letters containing same should be registered.

SEEDS POST-PAID BY MAIL. We will mail, post-paid, at our expense, all orders for seeds in 5c. and 10c. Flat Papers, and ounces, Peas, Beans and Corn excepted.

SEEDS BY MAIL. On quantities of over $\frac{1}{4}$ pound, postage should be provided for by purchaser, at the rate of 8c. per lb., and on Peas and Beans 16c. per quart; Corn, 15c. per quart.

BY EXPRESS. Moderate orders too heavy or expensive for the Mails, or where quick time is desirable, can be sent by Express to your nearest Express office. No goods sent C. O. D. without an advance sufficient to cover charges both ways. Onion Sets, Potatoes and other perishable goods will not be sent C. O. D.

BY FREIGHT. R. R., or Steamer. Orders for heavy seeds, such as Peas, Beans, Corn, etc., can be shipped at lower rates of freight by railroad or by steamer, where practicable. Package charges are extra and should be added to remittance, viz: 2 bush. bags 20c.; 1 bush. 12c.; $\frac{1}{2}$ bush. 6c.; $\frac{1}{4}$ bush. 4c. Boxes and Barrels (except for Onion Sets) free of charge.

MAKING OUT ORDERS. We always make it a point to give orders our immediate attention as soon as received, a fact well known and appreciated by the thousands of customers deriving their supplies from us direct. The prompt execution of orders will be greatly facilitated if our customers will be careful to write on their order their **Full Name and Address, the Quantity, Name of Variety and Price** of the seeds wanted. All necessary correspondence may be given on a separate sheet, or part from the order. The practice of writing us from several post-offices is to be avoided. Change of residence should be communicated to us at once to secure delivery of our current publications.

Space will not permit us to enumerate all the seeds and garden requisites we carry in stock. If you do not see what you want, write us and we will promptly give you prices and all other information.

Word— While we exercise the greatest care to supply every article true to name and of the very best quality, we wish it distinctly understood that we do not warrant our seeds, and that we are not in any respect responsible for any loss or damage arising from any failure thereof.

Address plainly, **D. LANDRETH & SONS, Philadelphia, Pa.**

MARKET GARDENERS, INSTITUTIONS and CORPORATIONS requiring seeds in large quantities will be given special rates upon submitting their orders.

D. LANDRETH & SONS,

SEED FARMERS and MERCHANTS,

and 23 South Sixth Street.

Philadelphia, Pa.

THESE PRICES ARE CONSTANTLY SUBJECT TO FLUCTUATIONS, AND, THEREFORE, MERELY SUGGESTIVE.

(Postage 8c. per lb. extra if by mail.)

ARTICHOKE.

FRENCH.

Cynara scolymus—Artichaut—Alcachofa—Artichoke—Artiskok.

THREE OUNCES OF SEED TO 100 YARDS OF ROW.

This plant may be grown from seed sown when the Cherry is in bloom, or from suckers taken from established plants. If the seed be sown the plants may be raised in beds and transplanted. The seedlings or sets should be planted out in rows at four feet apart, at eighteen inches to the row. Artichoke in a congenial climate will stand for several years, but success with it in the United States cannot be expected north of the cotton belt.

NOTES ON COOKING.—No. 1.—**STEWED**.—Trim, wash, and put in saucepan with boiling water till the outer leaves loosen, and the bottom of the leaves are found to be tender.

No. 2.—Serve with butter sauce, made as follows: Quarter pound of butter put in saucepan, to which add two tablespoonful of flour, half pint of water, salt, pepper; stir till it boils, adding the yolk of one egg and a little cream. Stir and remove. Otherwise it will curdle.

No. 3.—Cold Artichoke may also be served, with French dressing made as follows: Half teaspoonful of salt, small quantity of pepper, one tablespoonful of vinegar, three tablespoonfuls of olive oil, all beaten well.

Large Globe.—A French vegetable, the flower buds of which are eaten when cooked as above. Pkts. 5c. and 10c.; per oz. 30c.; per $\frac{1}{4}$ lb. 85c.; per lb. \$3.00.

JERUSALEM—TUBERS.

Helianthus tuberosus—Topinambour—Erdapfel—Namara.

This should not be confounded with the French Artichoke, being a plant of entirely distinct character—a species of the sunflower, growing to a height of six to eight feet. The edible portions are the tubers, which are produced after the manner of potatoes. It is propagated alone by its tubers; which should be planted in rows of four feet, and one foot apart in the row. It is perfectly hardy and very persistent when once given a place in a garden or field. The tubers are used domestically as a salad for pickling. On the farm they are used for feeding swine. Yield about 300 bushels. Per bush. \$2.50.

ASPARAGUS

Asparagus Officinalis—Asperge—Esparrago—Epargel—Asparges.

EIGHT OUNCES OF SEED TO 100 YARDS OF ROW.

This plant succeeds best on sandy soil, though reclaimed marsh land, when freed from water, is admirably adapted to its culture; the lighter the soil the earlier the plants shoot in the Spring. Of whatever character the ground may be, it should be well cleared of trash or other incumbrances, and in a good state of cultivation. The land is prepared by opening deep trenches six or eight feet apart, by passing a two-horse plow twice to each furrow, throwing a furrow slice to the right and left, and finally cleaning and deepening the furrow by a third passage of the plow. The roots are planted in the bottom of the furrow, at eighteen inches apart, and covered by an inch of soil.

Stable manure may be applied in the furrow before the roots are placed, or on the top of roots after they are covered.

North of the latitude of Washington, Spring planting is considered to give the best results, but south of Washington, Fall planting has proven the best. We can ship Asparagus roots, from October to March, to any point within 1000 miles, but they must be planted as soon as received, as if exposed to the air are soon injured in vigor.

If the rows be six feet apart, about 6000 plants are required to plant an acre; if at eight feet apart, 4000 plants are required to the acre.

One-year-old well-developed roots are better than older ones. When well planted and fertilized a cutting of stalks can be made about three times the second year after planting. Cutting should not be continued too late in the Spring or the roots will become exhausted if the shoots are not allowed to develop fully, for of course it must be understood the leaves are the lungs of the plants. After cutting has ceased the ground should be worked by plowing away from the rows and manuring alongside, after which the earth should be thrown back. Twenty bushels of salt to the acre, sown broadcast, may be used to advantage annually. The roots of Asparagus (though some penetrate six and eight feet in depth) are many of them, inclined to run near the surface; the cultivator should accordingly, as far as possible, aim at flat culture. Early crops, like Peas, may be profitably grown between the rows of Asparagus for the first two or three years.

A season's cutting covers eight to ten weeks, and profitable cutting continues up to ten years from planting, after which time the beds are considered unprofitable by market gardeners.

From 900 to 1500 two-pound bunches of Asparagus can be cut to the acre, and a good field hand can cut 150 bunches in a day. In the Philadelphia market Asparagus bunches are always made to weigh two pounds, and vary from ten to fifty stalks to the bunch, according to condition of culture. A skilful workman can trim, wash, pack and tie about 300 bunches in a day. At the New York market green-pointed "grass" is demanded, the Philadelphia market calls for white-pointed. Both colors are found in the same field. The price obtained in the Philadelphia market by truckers from commission men is on an average ten cents per bunch, never lower than eight cents, though sometimes the price paid by commission men is forty to fifty cents.

Asparagus is always in demand, such a thing as the market being seriously glutted with it never occurs. The variety known as the Colossal is the best, producing shoots often one inch in diameter, and sometimes as many as fifty to the plant.

One pound of Asparagus seed will produce 2500 plants. The seed may be sown when the Cherry is in bloom or among the earliest operations in the Spring, and is usually drilled in rows of ten inches. If the land be friable, fertile and well cultivated, these seedlings can be set out the next Spring.

NOTES ON COOKING.—No. 6.—**STEWED**.—Wash, tie in bunches and place in saucepan of boiling water. Cook slowly until tender. Serve with butter-sauce made after receipt No. 2, above.

No. 7.—**COLD**.—After stewing as above directed, and when cold, serve with French dressing made after receipt No. 3, above.

No. 8.—Or serve with Vinaigrette-sauce, made as follows: To French dressing add onions, pickles, parsley and capers, hashed and mixed well.

Colossal.—The leading variety in the American markets. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 20c.; per lb. 50c.

Palmetto.—An early prolific, regularly developed type of Asparagus of the Southern seaboard. Pkts. 15c.; per oz. 25c.; per $\frac{1}{4}$ lb. 65c.; per lb. \$2.25

ASPARAGUS ROOTS.

Colossal.—Per 100, 75c.; per 1000, \$5.00.

Palmetto.—Per 100, \$1.00; per 1000, \$6.00.



BEET.

Beta vulgaris—*Betterave*—*Remolacha*—*Rothe ober Hinfelrübe*—*Röbete*.

FIVE OUNCES OF SEED TO 100 YARDS OF ROW.

Under a system of horse cultivation drill in rows at two and a half feet apart. If the culture is by hand the rows may be drawn eighteen inches apart. The seed may be drilled in the Spring when the Apple is in bloom. Yield 300 to 500 bushels.

NOTES ON COOKING. No. 22.—**BOILED.**—Wash, and boil till quite tender; rub off the skin, quarter and put into a saucepan, with salt, pepper, butter and a little broth. Let the butter melt, and mingle well by tossing the pan. Serve in a covered dish.

No. 23.—**PICKLED.** After boiling peel and quarter, refresh with cold water, cut in slices and put in a jar half full of vinegar; add salt, spices, slices of onion, whole pepper, a laurel leaf and horse radish cut in small pieces. Keep covered.

Egyptian Extra Early Turnip. Growing with the rapidity of a Radish; not so desirable after others can be obtained. Bulbs half globular or flattened at the poles; flesh quite dark. This variety admits of close culture. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 20c.; per lb. 70c.

Red Turnip (DEWING'S). The New England form of Red Turnip Beet. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 20c.; per lb. 60c.

Improved Blood Red Turnip (EDMUNDS). A deep blood variety, slightly oval in form. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 20c.; per lb. 70c.

Philadelphia Perfection. This is similar to the Half-Long Blood Red. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 20c.; per lb. 60c.

Long Blood Red (VERY RICH). An old standard variety used both for table and for cattle, RESISTS DROUGHT BETTER than any of the other varieties of Beets; color deep red; flesh very sweet. Grows entirely under ground. Ten to twelve tons can be grown to the acre. Valuable for cattle. Keeps well during Winter. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 15c.; per lb. 50c.

Silesian Sugar. This form of Beet, of which sugar is made, is rapidly growing in favor in this country as a most valuable Winter food for stock of all descriptions. Fifteen

to twenty tons can be grown to the acre under favorable conditions. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 15c.; per lb. 40c.

Imperial Sugar. A variety out of which much sugar has been made abroad. Used here for stock feed. Skin cream color, flesh white; an average of fifteen tons can be produced per acre. Its high percentage of carbo-hydrates indicates it, as experience has proven it, to be one of the most valuable roots for cattle feeding. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 15c.; per lb. 40c.

Red Top Sugar. A white fleshed Sugar Beet with Red crown; very early. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 15c.; per lb. 40c.

Swiss Chard or Silver Beet. Greens for boiling are always acceptable. Spinach cannot always be had, and often is tough and stringy. The Silver Beet on the other hand is in season from early Spring till Autumn frost, and is infinitely superior as a table vegetable, to Spinach, Turnip tops or other greens. Its culture is precisely the same as for the ordinary table beet. The midrib of the leaf may alone be used, or when very young, the entire leaf. We recommend everyone who has a garden to plant it, and assure them that they will be fully satisfied. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; per lb. 75c.

MANGOLD-WURZEL.

A family of Beets bred to a large size for cattle feeding. The roots are easily injured by Autumn frosts, and therefore must be taken up in good time and properly protected. When first harvested they are acrid and scour cattle, but after a few months become palatable and safe. The approved types produce massive roots, which well elevated above the surface are harvested with the greatest ease and produce double the weight of Turnips to the acre, to which advantage may be added the high nutritive value; the saccharine often being equal to six or seven per cent of the gross weight. The Mangold is a high feeder—potash and nitrogen are needed to force the plant into vigorous growth—stable manure will do it, or kainit mixed with dried meat or fish.

Norbiton Long Giant. A very choice and showy stock of Mammoth Long Red Mangold. Adapted for deep soils. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 15c.; per lb. 40c.

Mangold-Wurzel Mammoth Long Red. A very productive variety used for cattle feeding. In England EIGHTY TONS have been grown to the acre. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 15c.; per lb. 40c.

Mangold-Wurzel Red Globe. More delicate than the Long Mammoth varieties; more easily handled; SEVENTY tons to the acre not uncommon in England. Fine cattle-feeding roots. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 15c.; per lb. 40c.

Mangold Wurzel Yellow Globe. Similar to the preceding except in color. Its single tap root alone enters the earth to any depth, the bulb so nearly setting on the surface as to render harvesting simply a matter of lifting. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 15c.; per lb. 40c.

Mangold-Wurzel Yellow Oval. A variation of the above; somewhat more productive; root oblong; skin golden; flesh white. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 15c.; per lb. 40c.

Golden Tankard Mangold. A rapidly maturing root adapted to shallow lands, though doing well on every soil. This form of cattle-feeding Beet by reason of its small root and top, can be cultivated in close rows and an enormous weight produced to the acre. The root has broad shoulders smooth rich golden skin, solid sugary flesh, and golden footstalks. It has such a slight hold upon the ground that it can be lifted with the least effort, and added to the good qualities named, possesses a nutritious quality superior to any other Mangold. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 15c.; per lb. 45c.



TABLE BEET.

ECLIPSE.

(Extra Early.)

This newer variety is destined, to a great extent, to supersede the Egyptian, being earlier and more attractive in appearance. The bulbs are perfect globes, and develop with the rapidity of a Radish. Much spurious and adulterated stock has been placed upon the market. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 20c.; per lb. 70c.

BASSANO, or EXTRA EARLY TURNIP.

This is, with the exception of the Egyptian and Eclipse, the earliest sort. It is the first in market of the large rooted sorts; it is globular, sugary, and tender, and by the best judges is considered unexcelled in flavor and delicacy by any variety. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 15c.; per lb. 50c.

EARLY BLOOD-RED TURNIP.

Here we have the old stand-by, the short-leaved, Early Flat Blood-Red Turnip Beet, with its deep beefy color, well known by our annual distribution to so many homesteads since its introduction over seventy years ago. It is the BEST VARIETY for family use, being so superior to the variety generally sold as Red Turnip-Beet that we have never been able to find it elsewhere. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 20c.; per lb. 60c.

HALF-LONG BLOOD RED.

Very desirable. A handsome wedge-shaped root, growing well under ground; flesh dark, skin smooth, much earlier in maturity than the old Long-Blood. Recommended to Market-Gardeners as a succession to Turnip forms. Valuable for Winter keeping or market supply. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 20c.; per lb. 70c.

LANDRETHS' VERY EARLY.

For Forcing.

We do not know of a better early Beet than this. It is nearly as EARLY as the Egyptian and HARDIER. It is not so dark in flesh, but is more firm when boiled or pickled; the LEAF-TOPS are remarkably SHORT and COMPACT, fitting the variety for FORCING UNDER GLASS or CLOSE PLANTING on the border. A remarkably fine sort, and distinct from others. We recommend it most highly. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 20c.; per lb. 70c.

PHILADELPHIA EARLY TURNIP.

This variety, which we so named and introduced, follows very closely after the Bassano; it is neither red nor white, but has alternate rings of lighter or darker pink. Pkts. 5c. and 10c.; per oz. 10c.; $\frac{1}{4}$ lb. 20c.; per lb. 60c.



BUSH BEANS.

LANDRETHS' FIRST IN MARKET.

This is well named, being the earliest bean in existence, and therefore very profitable to the Market-Gardener, and desirable to the Private Gardener as well. The pods are long, broad, green and very showy, reaching maturity in thirty days from germination, and the habit of vine productive. May be used in three forms—the green pods when young and tender, the older pods shelled as flageolets, and the hard white dry bean as haricot blanc. Pkts. 5c. and 10c.; per qt. 40c.; per $\frac{1}{4}$ bush. \$2.25; per bush \$8.00.

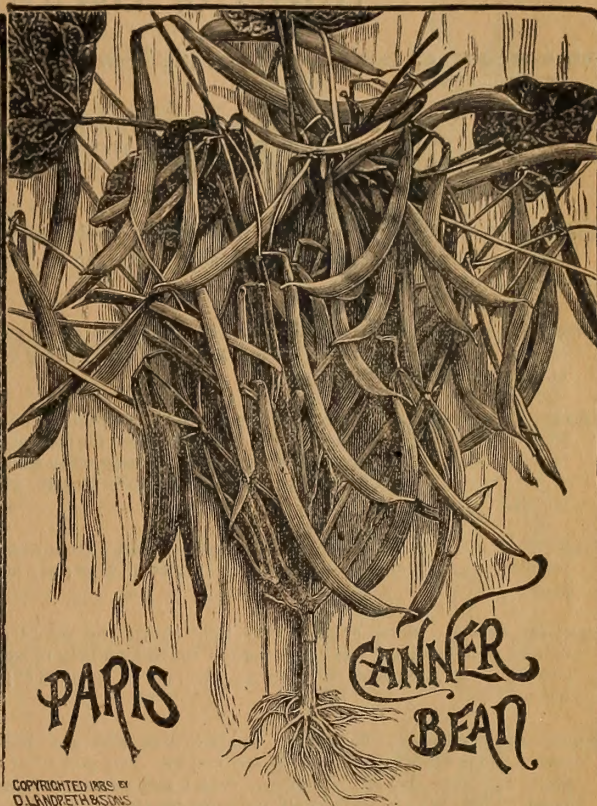
LANDRETHS' SCARLET.

A sort come to stay. This valuable *yellow*-podded Bush Bean in some particulars might be compared with the Golden Wax, but produces much longer, broader and more meaty pods, is earlier and more productive, fifty to sixty pods to the vine being quite general, and some vines far exceed that number. The pods of this variety may almost be said to be rust proof, so free are they from the spotting so common among other varieties of golden-podded Beans. It is entirely distinct in origin from the Golden Wax, producing dry seeds very distinct from all others, of

kidney form and of a color ranging from light to deep scarlet, some almost purple. We could so select the color as to make them all light scarlet, but find by experience that such selection is made at the expense of size of pod. Pkts. 5c. and 10c.; per qt. 35c. per $\frac{1}{4}$ bush. \$1.70; per bush \$6.50.

PINK 'EYE WAX.

A new bush variety, introduced by us in 1888, and most highly recommended. This Bean may be obtained only from us. The Pink Eye Wax produces *golden wax pods*, resembling but beyond comparison superior to the Golden Wax. The pods of the Pink Eye are borne in clusters of three or four on a branch—consequently the plant is far more productive than the Golden Wax or any other sort. Pods larger, rounder, more meaty, and absolutely stringless. This last quality raises the variety to the first rank. Dry seeds all white excepting a pink eye. A peculiar quality of this new bean is the long standing habit of the pods; that is to say a continuation of their adaptability for cooking over a period far beyond that of any other known variety. (See illustration). Pkts. 5c. and 10c.; per qt. 35c.; per $\frac{1}{4}$ bush. \$1.80.; per bush. \$7.00.



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D. LANDRETH & SONS

BEANS.

BUSH or DWARF BEANS:

Phaseolus vulgaris—*Haricots nains*—*Frijoles*—*Arup-oder Brech-Bohnen*—*Bush-eller Breck-Bönnner*.

THREE QUARTS OF SEED TO 100 YARDS OF ROW.

Sow when the apple is in bloom, and repeat as frequently as necessary till within fifty days of frost. In field culture sow in drills at two-and-a-half feet apart. In garden culture, when the cultivating is done by hand, the rows may be at eighteen inches. The seed should be sown in such quantity as under ordinary circumstances to warrant one Bean vine to every four inches. If closer than this their production will be impaired. On strong soil they do best at a greater distance. Yield about 75 to 80 bushels.

Florida and Mobile Beans reach Philadelphia about the first of July, and command from \$5 to \$7 per crate. Round-podded varieties are most in demand. Beans generally sell well, but by first of April decline to \$3 to \$5 per crate, and subsequently fall lower by reason of injury in transportation.

NOTES ON COOKING. GREEN BEANS, STRING. No. 12. **STEWED.** Wash and cut in half, and put in saucepan of boiling water, add salt cook very quickly, drain through a colander and refresh with cold water to keep green; put in a frying-pan, add butter, salt, pepper and nutmeg.

DRIED BEANS. No. 13. **STEWED.** Soak over night in cold water; cook slowly with salt pork, add an onion, cloves, salt and pepper. When cooked thicken with melted butter and flour.

No. 14. **BAKED.** Cook the Beans as described in receipt No. 13; add half gill of molasses; place in a deep dish with pork; bake in moderate oven for an hour.

No. 15. **BEAN SOUP.** Stew with a ham bone or pork; strain through a fine sieve; add a small quantity of cream and butter, and serve with fried bread crumbs.

Extra Early Red Valentine. Pods reach maturity thirty-two days from germination. Color of pods very light green and semi-transparent, round, curved, succulent, prolific, continuing long in edible condition. Pkts. 5c. and 10c.; per qt. 25c.; per $\frac{1}{2}$ bush. \$1.20.; per bush. \$4.50.

Early Brown Six Weeks, or Mohawk. Producing edible pods thirty days after germination. Pkts. 5c. and 10c.; per qt. 25c.; per $\frac{1}{2}$ bush. \$1.20.; per bush. \$4.50.

Long Early Yellow Six Weeks. Pkts. 5c. and 10c.; per qt. 25c.; per $\frac{1}{2}$ bush. \$1.20.; per bush. \$4.50.

CHARLESTON, S. C. The Landreth's Large York Cabbage is the best early sort; it has never disappointed me for profit. As a Market Gardener I have been growing it for over forty years, the last nineteen at this place, and previously at Baltimore.

BUSH or DWARF BEANS—Continued.

China Red Eye. Pkts. 5c. and 10c.; per qt. 25c.; per $\frac{1}{4}$ bush, \$1.30; per bush, \$4.50.

Best of All. Very productive, in showy pods, long half round, undulating green with occasional dashes of red. A profitable sort to the market Market Gardener. Pkts. 5c. and 10c.; per qt. 30c.; per $\frac{1}{4}$ bush \$1.60; per bush, \$6.00.

YOSEMITE, New. A golden wax variety producing very large bold pods of remarkable density. Pkts, 5c and 10c.; per qt. 60c.

Dwarf German Wax, Black Seed. Known in many localities as "Butter Beans." Pkts. 5c. and 10c.; per qt. 25c.; per $\frac{1}{4}$ bush. \$1.40; per bush. \$5.00.

White Valentine. The pods are green, round, stringless, succulent, curved in form, and of highest excellence both for market and family garden. Pods reach maturity thirty-five days after germination. Try it. Pkts. 5c. and 10c.; per qt. 25c.; per $\frac{1}{4}$ bush. \$1.40; per bush. \$5.00.

Golden Wax. Maturing for table in thirty-five days from germination. Pkts. 5c. and 10c.; per qt. 30c.; per $\frac{1}{4}$ bush. \$1.60; per bush. \$6.00.

Crystal Wax. Color of pods very light green and semi-transparent, round, curved, succulent, prolific, continuing long in edible condition. Pkts. 5c. and 10c.; per qt. 30c.; per $\frac{1}{4}$ bush. \$1.60; per bush. \$6.00.

Landreth's Violet. We cannot compare this with any known sort, it being distinct in nearly all particulars. The pod is of the black wax type, golden, succulent, round and curved, but very much larger, very much thicker, far more productive; and the dry bean distinct in size and color. We do not hesitate to recommend this new sort as unequalled in the entire list of Beans. Pkts. 5c. and 10c.; per qt. 35c.; per $\frac{1}{4}$ bush. \$1.80; per bush. \$7.00.

Landreth's Saddleback Wax. A new golden-podded wax variety introduced for the first time in the Autumn of 1889. We named it Saddleback by reason of the peculiar form of the pods, which on the back are unusually broad, flat and indented with a decided crease. So much flattened on back and front as to have the greatest thickness or diameter from side to side, which peculiar quality cannot be pointed out for any other Bean. A positive novelty of rare merit producing edible pods as early as Black Wax, nearly twice as large, rounder, more pulpy and absolutely stringless; more prolific than any other known Bean, harder than Black Wax or Golden Wax, and unquestionably rust-proof. We are not afraid of praising this Bean too highly, and here record our

opinion that it will be in two or three years the general Bean for Market-Garden purposes. Pkts. 5c. and 10c.; per qt. 45c.; per $\frac{1}{4}$ bush. \$2.25; per bush. \$8.00.

Ivory Pod Wax. Pods broad, round, bone-white, semi-transparent when boiled, of delicate flavor. Pkts. 5c. and 10c.; per qt. 35c.; per $\frac{1}{4}$ bush. \$1.70; per bush. \$6.50.

Dwarf Kidney Wax. A superior golden wax-podded variety. Pkts. 5c. and 10c.; per qt. 30c.; per $\frac{1}{4}$ bush. \$1.60; per bush. \$6.00.

White Wax. A desirable Snap-short. Pods broad, flat, yellow, semi-transparent when boiled, of delicate flavor, maturing for table thirty-seven days from germination, continuing long in edible condition. Pkts. 5c. and 10c.; per qt. 30c.; per $\frac{1}{4}$ bush. \$1.60; per bush. \$6.00.

Paris Canner. Valuable for forcing on account of surpassingly productive habit. The Bean used in France, put up in glass and tin. A bush variety growing to a height of twelve to fourteen inches, well branched. Foliage strong and dark, and resisting the most intense heat. Exceedingly early to produce marketable pods of accepted adaptability for canning and pickling purposes, by reason of their great length, narrow breadth, deep color and solidity. Marvellously productive of pods borne in pairs; so productive as to exceed anything in the Bean line we have ever seen, the pods hanging in festoons upon the vines. The dry seeds are small and of light green color. Pkts. 5c. and 10c.; per qt. 40c.; per $\frac{1}{4}$ bush. \$2.25; per bush. \$8.00.

Refugee or Brown Speckled Valentine. Matures in forty days from germination. Pods round, green, waxy, and of fine flavor. Pkts. 5c. and 10c.; per qt. 25c.; per $\frac{1}{4}$ bush. \$1.30; per bush. \$4.50.

Dwarf Carolina. Seeds similar in shape to the Sewee. Some seedsmen call this Dwarf Lima. Pkts. 10c.; per qt. 70c.

Royal Dwarf. A kidney shaped white bean for winter consumption in the dry state. Pkts. 5c. and 10c.; per qt. 25c. per $\frac{1}{4}$ bush. \$1.30; per bush. \$4.50.

White Cranberry. A field bean, grown for commercial purposes and winter use. Color white. Form nearly round. Pkts. 5c. and 10c.; per qt. 25c.; per $\frac{1}{4}$ bush. \$1.30; per bush. \$4.50.

Navy. A grocery bean used in winter for baking. Pkts. 5c. and 10c.; per qt. 25c.; per $\frac{1}{4}$ bush. \$1.30; per bush. \$4.50.

Horticultural Dwarf. A bush bean named after the resemblance of the pod in form and color to the pole variety of same name. A productive sort and growing in popularity. Pkts. 5c. and 10c.; per qt. 30c.; per $\frac{1}{4}$ bush \$1.60; per bush. \$6.00.

POLE BEANS Continued on Page 7.

BROCCOLI.

ONE OUNCE OF SEED TO 100 YARDS OF ROW.

A plant much resembling Cauliflower, and like it derived from the wild Cabbage. Broccoli requires a longer season to develop than Cauliflower. It has more numerous and stiffer leaves, and the heads are smaller. The seed is best sown in Midsummer and Autumn, and the plants carried over Winter for cutting in the Spring.

NOTES ON COOKING. No. 28. BOILED.—Boil in salt water until tender, and refreshing thoroughly, put in a saucepan with light butter-sauce, No. 2, with salt, pepper and nutmeg. Place upon fire for a few moments and serve hot with a little chopped parsley. Cauliflower and Brussels Sprouts may be treated in the same manner.

LARGE EARLY WHITE. Large white head, resembling Cauliflower. We offer an especially fine strain of Early White Broccoli, and strongly recommend its more general culture. Pkts. 10c.; per oz. 40c.

PURPLE CAPE. Head purple in color. Superseded by superior varieties. Pkts. 10c.; per oz. 35c.

Postage Extra. On Peas and Beans, 16 cents per quart, and Corn, 15 cents per quart; other Small Seeds, 8 cents per pound. Quarter pound and under, and 5 cent and 10 cent Flat Papers, Free of Postage.

POLE or RUNNING BEANS.

THREE PINTS OF SEED TO 100 YARDS OF ROW.

Plant when the Apple is in bloom; set poles four by four feet; tie up the tendrils as often as necessary. To prevent Bean poles from blowing down unite them by strong cord—or better, dispense with poles and use wire netting.

Creaseback, or Fat Horse Bean. Earliest Pole Bean in cultivation, exceedingly productive and of fine quality. Pkts. 5c. and 10c.; per qt. 30c.; per $\frac{1}{2}$ bush. \$1.60; per bush. \$6.00

Monstrous Podded Southern Prolific. A large podded variety of the Southern Prolific—much earlier, not so continuous in bearing, quite desirable. Pkts. 10c., per qt. 70c.

Southern Prolific. Matures in seventy days from germination. Bearing till frost. Pods borne in clusters, round, solid fleshed, succulent. Pkts. 5c. and 10c.; per qt. 40c.; per $\frac{1}{2}$ bush. \$3.25; per bush. \$8.00

New White-Seeded Runner. A novelty of high merit. The dry seeds are white, flat, kidney-shaped. The pods, when in edible condition, ranging from green to golden, and bone-white, succeeding best on heavy ground—they are absolutely stringless, brittle as pipstems, long and half-round. Pkts. 10c.; per qt. 80c.

Golden Cluster Wax. A splendid sort, exceedingly productive of large golden wax pods, borne in clusters and continuing in bearing until stopped by frost. Pkts. 10c.; per qt. 80c.

Ball German Wax, Black Seed. A good Snap-short. Pods flat, waxy, maturing in seventy-five days from germination. Pkts. 5c. and 10 cts.; per qt. 35c.; per $\frac{1}{2}$ bush. \$1.70, per bush. \$6.50

Red Speckled Oval-Seeded Cut-Short Corn-Field. This is a climbing green podded Bean, used in the South for planting to Corn, and hence known in some localities as a Corn-field Bean, of which there are many varieties, this being one of the best. It is very productive, and for table purposes used as a snap, is of excellent quality; pods green, half round and succulent. Pkts. 5c. and 10c.; per qt. 60c.

Scarlet Runner. The leading table Pole Bean in English markets. Pkts. 5c. and 10c.; per qt. 35c.; per $\frac{1}{2}$ bush. \$1.80; per bush. \$7.00.

Horticultural. A showy Bean, maturing in eighty days. Pods green, dashed with red. Pkts. 5c. and 10c.; per qt. 30c.; per $\frac{1}{2}$ bush. \$1.60; per bush. \$6.00.

Giant Wax, Red Seed. An acquisition among the Pole Beans. Pods long, clear waxy yellow, succulent, tender, fine flavor. Pkts. 10c.; per qt. 45c.; per $\frac{1}{2}$ bush. \$2.50; per bush. \$9.00.

Cream-Seeded Cut-Short Cornfield. This variety produces broad, flat beans, cream-colored with yellow and brown dashes. The ripe pods are green, long, flat, curved and undulating. Very luscious, valuable either as a green snap or for shelling when soft; a bold pod with large beans. Later of maturity than the preceding. Pkts. 10c.; per qt. 80c.

Carolina, or Sewee. A small variety of Lima, more easy of vegetation, more vigorous in growth, earlier in season, more prolific in pod. Pkts. 5c. and 10c.; per qt. 45c.; per $\frac{1}{2}$ bush. \$2.30; per bush. \$8.50.

White Dutch, or Case Knife. An excellent Bean, used either as a Snap-short when very young, shelled, as the Lima, when more largely developed, or for soaking when dry in Winter. Pkts. 5c. and 10c. per qt. 30c.; per $\frac{1}{2}$ bush. \$1.60; per bush. \$6.00.

Large Jersey Lima. Matures ninety days from germination. Yield about 80 bushels green pods per acre. Pkts. 5c. and 10c.; per qt. 60c.; per $\frac{1}{2}$ bu. \$2.60; per bu. \$9.50.

California Lima. Smaller seeded than the Jersey, not so strong in vine nor large in pod. Otherwise excellent in quality. Pkts. 5c. and 10c.; per qt. 35c.; per $\frac{1}{2}$ bush. \$1.70; per bush. \$6.50.

ENGLISH BEANS.

Early Mazagan, Long Pod. Matures in fifty days after germination. Pkts. 5c. and 10c.; per qt. 40c.; per $\frac{1}{2}$ bush. \$2.25; per bush. \$8.00.

Broad Windsor. Matures in fifty days after germination. Pkts. 5c. and 10 c.; per qt. 40 c.; per $\frac{1}{2}$ bush. \$2.25; per bush. \$8.00.



CREASEBACK
OR FAT HORSE BEAN

BRUSSELS SPROUTS.

Chou de Bruxelles.

ONE OUNCE OF SEED TO 100 YARDS OF ROW.

A variety of the Cabbage family, possessing the peculiarity of bearing upon its stem or stalk from fifty to one hundred buds resembling miniature Cabbage heads. The leaves composing these heads resemble Savoy Cabbage in their crumpled texture and also in their color. The heads or buds, from one to two inches in diameter, form one of the most delicious garden vegetables, only equaled by Cauliflower. Treat same as Cabbage. Autumn-grown Sprouts generally do best, as the plants are quite hardy, and the buds mellow under frost.

NOTES ON COOKING. No. 33. **STEWED.**—Place in saucepan of boiling water, add salt, cook very quickly, put them in colander and refresh with cold water, put in a frying-pan, add butter, salt, pepper and nutmeg. Serve hot with a garnish of chopped Parsley. They can also be served with a light cream sauce. Pkts. 5c. and 10c.; per oz. 25c.; per $\frac{1}{2}$ lb. 70c.; per lb. \$2.50.

CARDOON.

Puris. The tender spring shoots are cooked like Swiss Chard or Asparagus. Pkts. 5c. and 10c.; per oz. 40c.

KANSAS CITY.—“Landreth's First in Market” Bush Bean is a gem, the earliest and tenderest of all. Also a splendid bearer.

CAULIFLOWER.

Brassica oleracea botrytis—Chou Fleur—Coliflor—Blumentopf—Blaukohl.

ONE HALF OUNCE OF SEED TO 100 YARDS OF ROW.



similarly to Cabbage. They do best in localities where the atmosphere is damp and saline, as on the coast. We may add that Cauliflower can only be grown on rich, well-tilled, well-watered soil, and that it can hardly be overfed.

NOTES ON COOKING. No. 58.—**BOILED.**—Wash, place in a vessel with cold water and boil, empty, refresh, and boil again: when nearly done, drain and add a small quantity of milk and butter, and cook until tender. Serve hot with cream and butter sauce as described under receipt No. 2.

No. 59.—**AU GRATIN.**—Boil as directed in No. 22. Place tablespoonful of butter in frying pan, when melted add teaspoonful of flour, mix thoroughly and add one-half pint of milk; stir continually until it boils, when add one-half teaspoonful of salt and four tablespoonfuls of grated cheese, Parmesan is best, pour this over the boiled Cauliflower, sprinkle a little bread crumbs and bake in a moderate oven until light brown and serve hot.

No. 60.—**BAKED.**—After cooking as described in No. 22, place the Cauliflower in a baking dish, add salt, pepper, nutmeg, cream sauce, bread crumbs, and a little grated Swiss or Parmesan cheese and small pieces of butter. Place in a hot oven and bake until it has a brown color.

No. 61.—**COLD.**—Cauliflower can also be served cold with French dressing, as described under receipt No. 3.

LANDRETHS' FIRST. Here we have the **BEAU IDEAL** of an early Cauliflower, not only ahead of all others but a certain cropper. Its exceedingly dwarf habit designates it as the best adapted for forcing under glass, and it will be found the most profitable. 14,000 may be set to the Acre. (See illustration). Pkt. 50c.; per oz. \$6.00.

Early Snowball. Admirable in all good qualities, extra early, good size, pure white, dwarf in habit, with few outside leaves. Pkt. 40c.; per oz. \$3.50.

Select Early Dwarf Erfurt. Long the standard of highest excellence, and not much surpassed by any variety for field culture. Pkt. 40c.; per oz. \$2.50.

Extra Early Paris. One of the earliest varieties in cultivation. Very dwarf, large white compact heads, of finest quality. Highly recommended. Pkt. 10c.; per oz. \$1.00.

Half Early Paris. A standard variety. Early dwarf, reliable. Pkt. 10c.; per oz. 70c.

This delicious plant, like Broccoli and French Artichoke, is distinguished from other table vegetables by producing edible flower heads. By long years of selection and culture of some accidental natural variation of this plant of the Cabbage family discovered in the Middle Ages, the flowers of the Cauliflower have been, to a large extent, rendered abortive, and the flower stems multiplied, shortened and thickened till they have been bred to form a half globular compact crown or head which, when cooked, is tender as marrow, and the choicest of all esculent vegetables.

Varying with climatic and soil conditions, the seed is sown at all seasons. In hot-beds at close of Winter, out of doors when the Apple is in bloom, again when the Oak is in full leaf, again at Midsummer and again during Winter under glass.

The young plants are treated the same as Cabbage and the larger plants require the same rich fertilization and culture—indeed more intense culture, as only those Cauliflowers are good which are grown quickly.

We offer only seed of the highest quality. The early varieties are most likely to succeed in the hands of inexperienced growers. Sow the early sorts in seed-beds, beginning of Autumn, keep them in a "cold frame," protected by sash from severe frost during the Winter, and transplant into deep and very rich ground as soon as frost ceases. Handglasses or boxes placed over them at night, when they are put out, are useful. It should be observed however, that success is very uncertain in dry localities. In Pennsylvania the Cauliflower seldom heads well unless under glass, or in cold frames. But there is little difficulty in having fine Cauliflowers when planted in frames under glass, at close of Winter, so as to advance them ahead of the early summer heat. The late varieties mature in Autumn, and are sown at the same time, and managed

Ha! Early French. A favorite early market variety; large compact heads of fine quality. A trusty variety. Pkt. 10c.; per oz. 70c.

Algiers. An admirable sort. A favorite with Market Gardeners. TRY IT. Pkt. 10c.; per oz. 90c.

Early Asiatic.—One of the early varieties, and a reliable sort. Pkt. 10c.; per oz. 60c.

Large Late Dutch. A standard late variety. Heads uniform in size, compact and of good quality. Pkt. 10c.; per oz. 60c.

Lenormands. A large late variety, with well-formed heads of superior quality. Pkt. 10c.; per oz. 75c.

Ordinary Early Dwarf Erfurt. An admirable sort, dwarf and early. Not so well selected as the Select Dwarf Erfurt. Pkt. 10c.; per oz. 90c.

Imperial. A new and very desirable introduction, medium size, heads compact, pure white, and very showy when well cultivated. Pkt. 20c.; per oz. \$1.50.

CARROT.

Daucus Carota—Carotte—Zanahoria—Röhr—Rübe—Wortel.

THREE OUNCES OF SEED TO 100 YARDS OF ROW.

For domestic use sow when the Apple is in bloom. Drill in rows of fifteen inches for hand culture, or two and a half feet for field culture, and when two inches high thin to four inches apart.

NOTES ON COOKING, No. 52.—STEWED.—Peel and slice, put in a saucepan with a little broth, water, salt, pepper and nutmeg. Boil an hour. Thicken with butter, kneaded with flour, mix well and boil. Finish with butter, teaspoonful sugar and chopped parsley. Serve hot.

No. 53.—**IN CREAM.**—Wash and scrape the outside, cut in small pieces, boil until tender, refresh and boil again. Serve hot with cream sauce

EXTRA EARLY FORCING.

We recommend this first early variety to Market Gardeners, as admirably adapted for FORCING UNDER GLASS, or in the open ground. It is stump rooted, grows about two inches in length. Pkts. 5c. and 10c.; per oz. 15c.; per $\frac{1}{4}$ lb. 35c.; per lb. \$1.25.

EARLY SCARLET HORN, BLUNT-ROOTED.

Next in maturity after the Forcing. Length four to five inches. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 20c., per lb. 70c.

EARLY SCARLET HORN, POINTED.

Sometimes called "Half Long" being a Long Orange in miniature; quite desirable, growth rapid. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 20c.; per lb. 70c.

NEW HALF LONG, WITHOUT CORE.

Smooth in skin, rich in color, and without a core. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 30c.; per lb. 90c.

OX-HEART.

Diameter of a pint measure, not so long, top shaped. Color, orange red, tender, flavor excellent. Pkts. 5c. and 10c.; per oz. 15c.; per $\frac{1}{4}$ lb. 45c.; per lb. \$1.50.

NANTES.

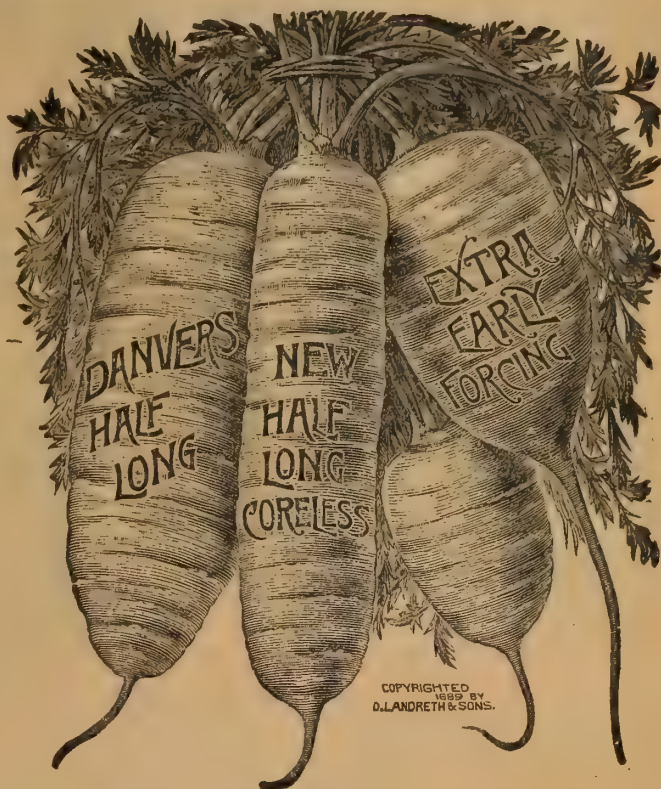
(THIRD EARLY)—This is a thick-rooted half-long Carrot, unequaled by anything we have ever had from abroad, showing marks of the highest breeding, as indicated by its uniformity of shape, color and texture. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 30c.; per lb. \$1.00.

LONG ORANGE.

Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 30c.; per lb. 90c.

CHANTENAY HALF-LONG SCARLET.

Short, thick, stump rooted. Very productive. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 30c.; per lb. \$1.00.



ORANGE DANVERS HALF-LONG.

Broad shouldered, cylindrical, admirable in color, fixed in habit, a wonderful producer, valuable to the stock breeder and Market Gardener. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 30c.; per lb. 90c.

LONG RED CORELESS.

Similar in form to the New Half-Long Coreless, but red fleshed, a very tender and valuable sort for table purposes. Pkt. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 30c.; per lb. \$1.00.

ALTRINGHAM.

Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 30c.; per lb. 90c.

LARGE WHITE BELGIAN.

This variety yields a larger return than others. To the milkman it is worth more than the cost of culture promoting a liberal secretion of milk of improved quality over that from dry food, and may be fed alternately with Ruta Bagas and Beets, with the best results. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 20c.; per lb. 70c.

LARGE YELLOW BELGIAN.

Similar to the preceding in every respect excepting color. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 20c.; per lb. 70c.



CABBAGE.

We have been engaged in growing Cabbage Seeds for One Hundred and Eight Years, or since 1784, and should know something about what we write.

Brassica oleracea capitata—Chou Pomme—Col repollo—Kopfkohl—Kaal.

ONE OUNCE OF SEED TO 100 YARDS OF ROW.

There is not a month in the year nor a day in the month when Cabbage is not being sown in some of the gardening sections of the country. It is therefore impossible to name periods for sowing. That must be determined by the practice of each section. In a general way, however, it may be said that Cabbage seed should be sown in February for an early summer crop, and April or May for an Autumn crop, and in September and October for an early Spring crop. The seed is sown in rows of a foot apart, and after the plants reach a height of three to four inches they are pulled up and transplanted to permanent locations, where they are set in rows at three or four feet and at intervals of one-and-a-half to two feet in the row.

The question is of frequent occurrence: why cannot private families have head Cabbage as early as Market Gardeners? Simply because of imperfect culture and insufficient manuring. To produce a successful crop of Cabbage the soil must naturally or artificially contain potash, phosphate, nitrogen. These are all found in good barn yard manure and in some commercial fertilizers. If these resources are not available the potash can be had in kainit, the phosphoric acid in bone, or better, in superphosphate; the nitrogen is dried blood, meat or fish.

The Market Gardener feeds his Cabbage crop without stint and with the rankest food; frequently plows in the manure in the Autumn, turns it up in the Spring and thoroughly incorporates it with the soil; plants early, cultivates deeply, not simply tickling the surface with the hand-hoe, but uses the plow and horse-hoe; that cannot always be done in small family gardens, but the spade can be used, and that is the next best thing. Use it freely, dig deeply, and the result will surprise those who have heretofore relied on the hoe alone.

Under good conditions and management about eighty per cent of the plants in a Cabbage field should, on an average, produce marketable heads, though sometimes ninety-five per cent have been marketed. Market Gardeners in Philadelphia, on an average, realize a net profit of about one cent per head. The pickle houses pay about \$8.00 per ton delivered at their factories.

EXTRA EARLY CABBAGES. With much pride we call the attention of Cabbage growers to Landreth's Earliest and Landreth's Early Summer Flat-head. They are both super-excellent in every desirable quality. The first, an Extra Early Pointed Head, earlier than any strain of Wakefield. The second, an Extra Early Flat Head, weeks ahead of any other flat or round head. Notwithstanding both are so very remarkably early, they will reach heavy weights if given time.

NOTES ON COOKING. No. 35. **BOILED.** Carefully prepare and cut in quarters; put on the fire with plenty of water, and boil, refresh and cook either with ham, corn beef or salt pork. Cook slowly until tender and serve with meat.

No. 36. **FRIED.** Use only fresh Cabbage. Remove the outer green leaves, divide in quarters; cut out any hard core; wash carefully; par-boil twenty-five minutes, press the water out and cool. Cut in small pieces, place in saucepan and put in salt and pepper and fry to a light brown.

No. 37. **PICKLED.** Cut raw Cabbage very fine, add salt, pepper and mustard seed; add boiling vinegar with onion and green pepper cut very fine. Cover carefully.

No. 38. **COLESLAW.** Cut Cabbage very fine, and serve with French dressing, as described under recipe No. 8.

No. 39. **SAUER KRAUT.** Use only solid heads shred very finely; take a small water-tight keg and line with Cabbage leaves, sprinkle $\frac{1}{2}$ of an inch of salt on the bottom; upon this place three inches of shredded Cabbage, which cover with three tablespoonful of salt well pressed down then another layer of Cabbage and salt, until keg is full, when hammer down with force. Small portions of herbs, chopped Peppers, and Onions are often added. On top of the upper layer of Cabbage place a circular head of less diameter than the keg, on which fix a heavy weight. When fermentation begins skim of the scum, keeping the cover always in place. To serve sauer kraut wash it well in warm water and drain thoroughly. Garnish the edges of the dish with Carrots, Onions, a bouquet of herbs, some chicken or goose grease, and put the sauer kraut on top, adding salt pork, sausage, or piece of bacon in the middle; add salt, pepper or a glass of white wine and a couple of Apples cut very thin, a pint of broth, cover and let cook for two hours. Serve hot.

KANSAS CITY.—"Landreth's First in Market" Bush Bean is a gem, the earliest and tenderest of all. Also a splendid bearer.

CABBAGE.



SELECT VERY EARLY JERSEY WAKEFIELD.

The most widely cultivated of the early Cabbages—of great celebrity in the Philadelphia markets. It is very early; cone shaped, with blunt peak; leaves leathery, well folded and short stemmed; a reliable header and of good quality. The selection we offer is unexcelled. Pkts. 5c. and 10c.; per oz. 30c.; per $\frac{1}{4}$ lb. 85c.; per lb. \$3.00.

REEDLAND EARLY DRUMHEAD.

(FIRST EARLY.) To any one wanting a Cabbage of reliability, be he a Market Gardener, Private Gardener or an amateur, we recommend the Reedland. Short stemmed, flat-headed, large and very early for a flat-headed sort. In all locations a favorite variety, and recommended by all experienced Cabbage growers. It will do for first, second, and third early, intermediate and late. Nothing ever seen by us approaches it in so many desirable qualities—indeed it suits all seasons, all conditions and all wants. It is

EARLY AND SECOND EARLY VARIETIES.

the perfection of a Cabbage, and one we tie to, as we consider the Reedland to be A No. 1. Market Gardeners at Mobile say it stands cold better than any other sort. Pkts. 5c. and 10c.; per oz. 45c.; per $\frac{1}{4}$ lb. \$1.20.; per lb. \$4.50.

LANDRETH'S ALL THE YEAR 'ROUND.

No Cabbage offered as an All Season Cabbage is equal to this. It is best for Spring, Summer, Autumn, or Winter. It is the best grown either in Maine, Minnesota, Carolina, Florida, Mississippi or Kansas, *resisting a greater amount of frost than any other*; unflagging under the highest temperatures. The color is dark blue, the leaves thick and leathery, the heads solid, sweet, large, flat, the stem short and sturdy. This seed may be sown, successively and continuously in any locality during all the periods when Cabbage is drilled. Its name indicates its quality as an all-around sort. The seed is of our own growth from our own farms. Sold in sealed packages only. Pkts. 5c. and 10c.; per oz. 45c.; per $\frac{1}{4}$ lb. \$1.20.; per lb. \$4.50.

Extract from letter of Hon. Daniel Smith, Mobile, Ala., "The Reedland Early Drumhead Cabbage did well for me last Spring on a small scale and I want to give them a more extensive trial this season. They may be the coming Cabbage for this section."

CABBAGE—Continued.

FIRST EARLY VARIETIES.

LANDRETHS' EARLIEST CABBAGE. The earliest of all good-sized Cabbages. Some very small sorts may be earlier, but no one can possibly be disappointed with it, as with its **EXTREME EARLINESS** it unites **VIGOR OF GROWTH**, **WRIGHT OF HEAD** and **EXCELLENCE OF QUALITY**. **TEN DAYS EARLIER** than any other Cabbage, it produces well-formed, conical heads remarkably large for so early a ripener. Whoever plants it will be amazed at its early maturity, and if he is a Market Gardener will be able to place it in the market ahead of all competitors. We have reports of this variety reaching thirteen pounds in weight, with an average of seven pounds over the field. The color is emerald green, the leaves smooth on edge, broad and round at ends. Habit vigorous, short on stem, and proof against sun. The heads are ovoid and hard—few outside leaves and short stem—thus admitting of such close culture as to be planted 12,000 to the acre. This Cabbage will do well on soil so light that success with late varieties is not possible. Pkts. 5c and 10c.; per oz. 40c.; per $\frac{1}{4}$ lb. \$1.10; per lb. \$4.00.

Select very Early Jersey Wakefield—(See page 11.)

EARLY YORK (ENGLISH). This is an early approved variety, known in England as Large York. Pkts. 5c. and 10c.; per oz. 25c.; per $\frac{1}{4}$ lb. 70c.; per lb. \$2.50.

LANDRETHS' LARGE YORK. The hardiest variety we sell, and generally proof against insects, which, we need not add, is an important quality. Pkts. 5c. and 10c.; per oz. 30c.; per $\frac{1}{4}$ lb. 85c.; per lb. \$3.00.

Reedland Early Drumhead—(See page 11.)

FRENCH OX-HEART. Pkts. 5c. and 10c.; per oz. 30c.; per $\frac{1}{4}$ lb. 75c.; per lb. \$2.75.

EARLY SUGAR LOAF. Pkts. 5c. and 10c.; per oz. 25c.; per $\frac{1}{4}$ lb. 70c.; per lb. \$2.50.

LOUISVILLE EARLY DRUMHEAD. A short stem, Early Drumhead, possessing every superior quality. Pkts. 5c. and 10c.; per oz. 30c.; per $\frac{1}{4}$ lb. 85c.; per lb. \$3.00.

BLOOMSDALE BULLOCK-HEART. This is a first and best early, ripening with the English Large York, and a few days in advance of Landreths' Large York. It is large for a first early, uniform, and invariably produces **Marketable Heads**. Where the Winter is severe sow in hot-beds, January or February, according to location, transplant under glass to secure sturdy plants preparatory to setting out. We invite the attention of Market Gardeners to this variety, feeling assured it is destined to high popularity. Pkts. 5c. and 10c.; per oz. 30c.; per $\frac{1}{4}$ lb. 85c.; per lb. \$3.00.

LANDRETHS' EARLY SUMMER FLAT-HEAD. This is the earliest of the Summer sorts. Heads hard and flat, stem short, few outside leaves, uniform in character. Average weight four pounds, sometimes six. Market Gardeners praise it highly as just the thing wanted to fill the demand for a flat head. A variety which may be planted close. Unquestionably the **Earliest Flat-headed Cabbage in Cultivation**. Only a day or two behind the earliest Wakefield. No other flat or round head approaches it nearer than a week, as this follows immediately after the Select Early Jersey Wakefield—a large percentage of heads ripen with the Wakefield. This is a great acquisition as every Market Gardener will immediately recognize. This is not the Early Summer of other catalogues. Ask for Landreths'. Pkts. 5c. and 10c.; per oz. 40c.; per $\frac{1}{4}$ lb. \$1.10; per lb. \$4.00.

SECOND EARLY VARIETIES.

WINNIGSTADT. Pkts. 5c. and 10c.; per oz. 25c.; per $\frac{1}{4}$ lb. 70c.; per lb. \$2.50.

BLOOMSDALE EARLY MARKET. This is offered as a **Second Early**, succeeding the Bloomsdale Bullock-Heart. It is of **extraordinary size** for an early ripening variety—heads reaching twelve to fifteen pounds under good culture, which it must have to attain perfection. Were we to write a page in its praise, we could not say too much. In form it is conical, smooth in leaf, **hardy in constitution, the sun never wilts it**, and cold is comparatively disregarded. It is, however, a rank feeder, and is seen only in perfection, on strong, highly manured land, deeply cultivated. It usually heads at Philadelphia the latter end of June, and may be cut successively throughout July. This is not offered as a **First Early Sort**. In its proper place as a **Second Early** it will meet every expectation. **PLANT IT. WONDERFULLY FINE.** Pkts. 5c. and 10c.; per oz. 30c.; per $\frac{1}{4}$ lb. 75c.; per lb. \$2.75.

LARGE JERSEY WAKEFIELD. This is an admirable sort, and fully sustains all we have heretofore said in its favor, as a variety suited to the family garden. Not so early by two weeks, but twice the size of the Early Jersey Wakefield. Pkts. 5c. and 10c.; per oz. 30c.; per $\frac{1}{4}$ lb. 75c.; per lb. \$2.75.

NEW YORK EARLY SUMMER. A favorite early sort in the New York market. Heads oval, color bluish green with lighter-colored veins, stem short and stocky. Pkts. 5c. and 10c.; per oz. 30c.; per $\frac{1}{4}$ lb. 75c.; per lb. \$2.75.

Bloomsdale Early Dwarf Flat Dutch—(See page 12.)

EARLY FLAT DUTCH. An early flat head. Pkts. 5c. and 10c.; per oz. 25c.; per $\frac{1}{4}$ lb. 70c.; per lb. \$2.50.

BLOOMSDALE BRUNSWICK. This is a very distinct and choice variety, and may be designated as a **SUMMER Cabbage**. Pkts. 5c. and 10c.; per oz. 30c.; per $\frac{1}{4}$ lb. 85c.; per lb. \$3.00.

EARLY BRUNSWICK. Short stemmed, early, large, flat, desirable. Pkts. 5c. and 10c.; per oz. 30c.; per $\frac{1}{4}$ lb. 85c.; per lb. \$3.00.

BLOOMSDALE EARLY DRUMHEAD. In form, from round to flat; size large; always solid, few extra leaves; rather short in stem and will stand without bursting; such qualities the Market Gardener can duly appreciate. For a family Cabbage, to succeed the earlier sorts, we commend it **unhesitatingly**. Sow in Autumn, or in hot-bed in Spring. **DON'T FAIL TO TRY THIS VARIETY.** Pkts. 5c. and 10c.; per oz. 35c.; per $\frac{1}{4}$ lb. 95c.; per lb. \$3.50.

LONG ISLAND MEDIUM FLAT DUTCH. A variety for Autumn and early Winter use. Heads generally flat, large in size, good keeper; a sort desirable for both market and family garden. Pkts. 5c. and 10c.; per oz. 40c.; per $\frac{1}{4}$ lb. \$1.10; per lb. \$4.00.

EARLY DRUMHEAD (IMPORTED) Flat head, early, large and of celebrity. Pkts. 5c. and 10c.; per oz. 25c.; per $\frac{1}{4}$ lb. 70c.; per lb. \$2.50.

Landreths' All the Year 'Round—(See page 11.)

PERRYVILLE, N. Y. Landreths' Earliest Cabbage is the best ever brought into this section. It grows as hard as a cannon ball and will be the only one I will grow.


CENTRE POINT, IOWA. The Department of Agriculture at Washington, D. C., sent me some Landreths' Earliest Cabbage, which gave better satisfaction than anything I have ever grown.

CABBAGE—Continued.

SUCCESSION. Intermediate, between the Early Flat Dutch and the Late Flat Dutch, slightly later than the second early sorts, and much earlier than the late sorts. Stem short, sure header; heads flat and closely leaved over. Color, light green. Pkts. 5c. and 10c.; per oz. 30c.; per $\frac{1}{4}$ lb. 75c.; per lb. \$2.75.

ALL SEASONS. (NEW YORK.) Sure header, heads deep and flat to roundish, maturing with some irregularity. Color, darker than Succession. Pkts. 5c. and 10c.; per oz. 30c.; per $\frac{1}{4}$ lb. 85c.; per lb. \$3.00.

LATE VARIETIES.

 Much IMPORTED Late Cabbage Seed is offered as American at low prices. Our experience is that Imported Seed of the late varieties is absolutely worthless.

MARKET GARDENERS' LARGE LATE FLAT DUTCH

—(See page 12.)

MARKET-GARDENERS' LARGE LATE DRUMHEAD (*very choice*) Late, large, hardy, certain to head, and being of heavy weight, quite productive. *Not surpassed* by any stock under this name. Pkts. 5c. and 10c.; per oz. 40c.; per $\frac{1}{4}$ lb. \$1.10; per lb. \$4.00.

BLOOMSDALE LARGE LATE FLAT DUTCH. We recommend this variety both for family use and Market-Gardeners' profit, as it is a good keeper and an excellent shipper. Its quality can be relied upon as producing on rich soil immense flat heads perfectly solid and of superior texture. This variety has a short stem, is free from loose leaves and may be described as "long standing" that is to say not inclined to burst, as is the habit with many large Cabbages when fully developed. Pkts. 5c. and 10c.; per oz. 25c.; per $\frac{1}{4}$ lb. 70c.; per lb. \$2.50.

BLOOMSDALE LARGE LATE DRUMHEAD. This is one of our standard late maturing varieties. Late, large, solid, always reliable as a header and noted for its excellent quality. Pkts. 5c. and 10c.; per oz. 25c.; per $\frac{1}{4}$ lb. 70c.; per lb. \$2.50.

LANDRETHS' LARGE LATE MOUNTAIN. A strong-growing, late-ripening sort, of great constitutional vigor. Heads vary from half-round to flat. This variety resists heat and cold better than most other sorts, and as it is of heavy weight, will be found of value to the Market and Family Gardener. Color deep blue. **RELIABLE.** Pkts. 5c. and 10c.; per oz. 30c.; per $\frac{1}{4}$ lb. 85c.; per lb. \$3.00.

BERGEN MAMMOTH. Among the largest of the Cabbages grown by us. Plant hardy and a rank feeder. Pkts. 5c. and 10c.; per oz. 30c.; per $\frac{1}{4}$ lb. 75c. per lb. \$2.75.

BUNCOMBE. A favorite in Mountain districts of the South. Pkts. 5c. and 10c.; per oz. 30c.; per $\frac{1}{4}$ lb. 75c.; per lb. \$2.75.

GREEN GLAZED. A glossy pea-green variety, long cultivated in the Southern states, resisting the attack of fleas, bugs and caterpillars better than others. Pkts. 5c. and 10c.; per oz. 40c.; per $\frac{1}{4}$ lb. \$1.10; per lb. \$4.00.

RED DUTCH. Leaves red or purple and exclusively used for pickling. Pkts. 5c. and 10c.; per oz. 40c.; per $\frac{1}{4}$ lb. \$1.10; per lb. \$4.00.

DRUMHEAD SAVOY. A favorite form of Savoy, a small Drumhead, early and desirable in quality. Pkts. 5c. and 10c.; per oz. 30c.; per $\frac{1}{4}$ lb. 85c.; per lb. \$3.00.

ULM SAVOY. The best among the foreign ranks of Savoy. Pkts. 5c. and 10c.; per oz. 30c.; per $\frac{1}{4}$ lb. 85c.; per lb. \$3.00.

GREEN CURLED SAVOY. This undoubtedly is the **FINEST TYPE** of Winter Cabbage. After having been frosted it **BOILS LIKE MARROW** and is not surpassed even by the Cauliflower in its best condition. The strain is not to be confounded with **LOW-PRICED IMPORTED SEEDS.** It is a shy producer of seed and consequently never very plentiful. Pkts. 5c. and 10c.; per oz. 30c.; per $\frac{1}{4}$ lb. 85c.; per lb. \$3.00.

COLLARDS.

Brassica Oleracea Acephala—Chouz verts—Winter Kohl—Coles Sin Cogollo.

ONE OUNCE OF SEED TO ONE HUNDRED YARDS OF ROW.

A loosed-leaved plant of the Cabbage family. A hardy and excellent vegetable for Winter use. The Collard succeeds in localities where it is often difficult to grow Cabbage to perfection. Sow and treat precisely as Cabbage.

CREOLE, OR SOUTHERN. Cabbage greens. Its robust and vigorous character fits it to resist conditions unfavorable to the perfection of more highly developed types of the Cabbage family, and it is, therefore, at some seasons in the Southern States, the only available form of Cabbage. Pkts. 5c. and 10c.; per oz. 15c.; per $\frac{1}{4}$ lb. 35c.; per lb. \$1.25.

WHITE LEAVED. Very rare and very choice, the plant producing centre leaves generally perfectly white though sometimes dashed with pink. In quality it is much more delicate than the ordinary Southern Collard, and is highly recommended both as a

curiosity and a garden vegetable of the first quality. Pkts. 5c. and 10c.; per oz. 30c.; per $\frac{1}{4}$ lb. 75c.; per lb. \$2.75.

LANDRETHS' MARROW. A plant of the Cabbage family producing a strong growth of broad leaves, borne upon white marrow-like stalks or stems, which, with the broad waxy midribs stripped of leaf matter, afford a dish much resembling Cauliflower. This plant can be grown in any section and by any novice. Stems cooked like Cauliflower. We recommend it to all as superior to any form of Collard. Pkts. 5c. and 10c.; per oz. 20c.; per $\frac{1}{4}$ lb. 60c.; per lb. \$2.00.

CELERY.

Apium graveolens—Celert—Apio—Sellerie—Sellert.

THREE OUNCES OF SEED TO 100 YARDS OF ROW.

When the Apple is in bloom, on a finely raked surface, and cover scarcely at all, quite early in the Spring, in a moist place or convenient to water, which apply freely in dry weather. When the plants are four inches, more or less, in height, transplant a portion into very shallow trenches formed in well-manured land, which planting repeat at intervals of two or three weeks for a succession, until the necessary quantity is set out.

NOTES ON COOKING.—No. 68.—**STEWED.**—Trim off all defective parts and wash thoroughly. Parboil five minutes or until tender and drain through a cloth. Cut stems all the same length and put in a stew-pan, with salt, pepper, butter, and white broth to cover; let simmer for an hour. Drain the Celery through a sieve or cloth, saving the liquor, to which add Espagnole sauce, see No. 69. Skim the fat so as to form a sauce, press thoroughly through a napkin; place the Celery on a dish and pour over the sauce.

No. 69.—**ESPAGNOLE SAUCE.**—Take half pound clarified butter, add one pound flour; roast very light brown. Add onions, carrots, a bouquet of herbs, allspice, a knuckle of veal and a ham bone. Let simmer slowly in saucepan, then moisten with three quarts of stock to a light thin sauce. Let cook for three hours slowly. Skim off the grease; then strain the sauce, and reduce with sherry or white wine, according to taste.

No. 70.—**SALAD.**—Use the hard roots as well as stems. After washing well cut the stems, both blanched and green, into small pieces. Serve with French dressing, No. 3, or Mayonaise dressing.



Giant Pascal.



Dwarf White.



Half Dwarf.



Golden Dwarf.



Boston Market.



Red or Pink.



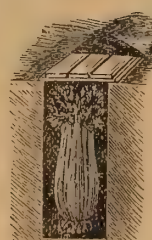
Large White.



Paris Golden.



White Plume.



Celery in Trench.



Turnip Rooted.

Large White. The most imposing of all varieties though not as delicate as dwarfier sorts. Pkts. 5c. and 10c.; per oz. 25c.; per $\frac{1}{4}$ lb. 70c.; per lb. \$2.50.

Dwarf White. More desirable for the private than the market-garden. The dwarf character not inducing ready sale. Hearts white and crisp. Pkts. 5c. and 10c.; per oz. 25c.; per $\frac{1}{4}$ lb. 70c.; per lb. \$2.50.

Golden Dwarf. A showy sort of excellent qualities. **SOLID**, of **FINE FLAVOR** and a **GOOD KEEPER**, and, as its name indicates, possessing, when blanched, a yellowish or golden tint, stamping it a distinct type and a very desirable addition to the list of rare sorts. Pkts. 5c. and 10c.; per oz. 25c.; per $\frac{1}{4}$ lb. 70c.; per lb. \$2.50.

Golden Heart. Similar to Golden Dwarf. Pkts. 5c. and 10c.; per oz. 25c.; per $\frac{1}{4}$ lb. 70c.; per lb. \$2.50.

Half Dwarf. A variety of celebrity among the Market Gardeners in the vicinity of New York, Philadelphia and Washington. It possesses **ALL THE QUALITIES** essential to make a perfect Celery—**SOLIDITY**, never being hollow; **FLAVOR**, a peculiar nutty quality, **VIGOR OF GROWTH**, dwarf, though producing a weighty bunch. Pkts. 5c. and 10c.; per oz. 25c.; per $\frac{1}{4}$ lb. 70c.; per lb. \$2.50.

Boston Market. A short, white variety, much esteemed in the New England States. Unquestionably one of the best; the only sort sold in Boston Markets. Pkts. 5c. and 10c.; per oz. 25c.; per $\frac{1}{4}$ lb. 70c.; per lb. \$2.50.

Paris Golden Yellow. A new large solid golden variety, superior to White Plume. Pkts. 20c.; per oz. 50c.

White Plume. Self-blanching to a great extent. Desirable as an early sort. Pkts. 5c. and 10c.; per oz. 40c.; per $\frac{1}{4}$ lb. \$1.00; per lb. \$3.75.

Giant Pascal. A new variety, broad and thick stalks; height about two feet, heart golden yellow. Pkts. 5c. and 10c.; per oz. 25c.; per $\frac{1}{4}$ lb. 70c.; per lb. \$2.50.

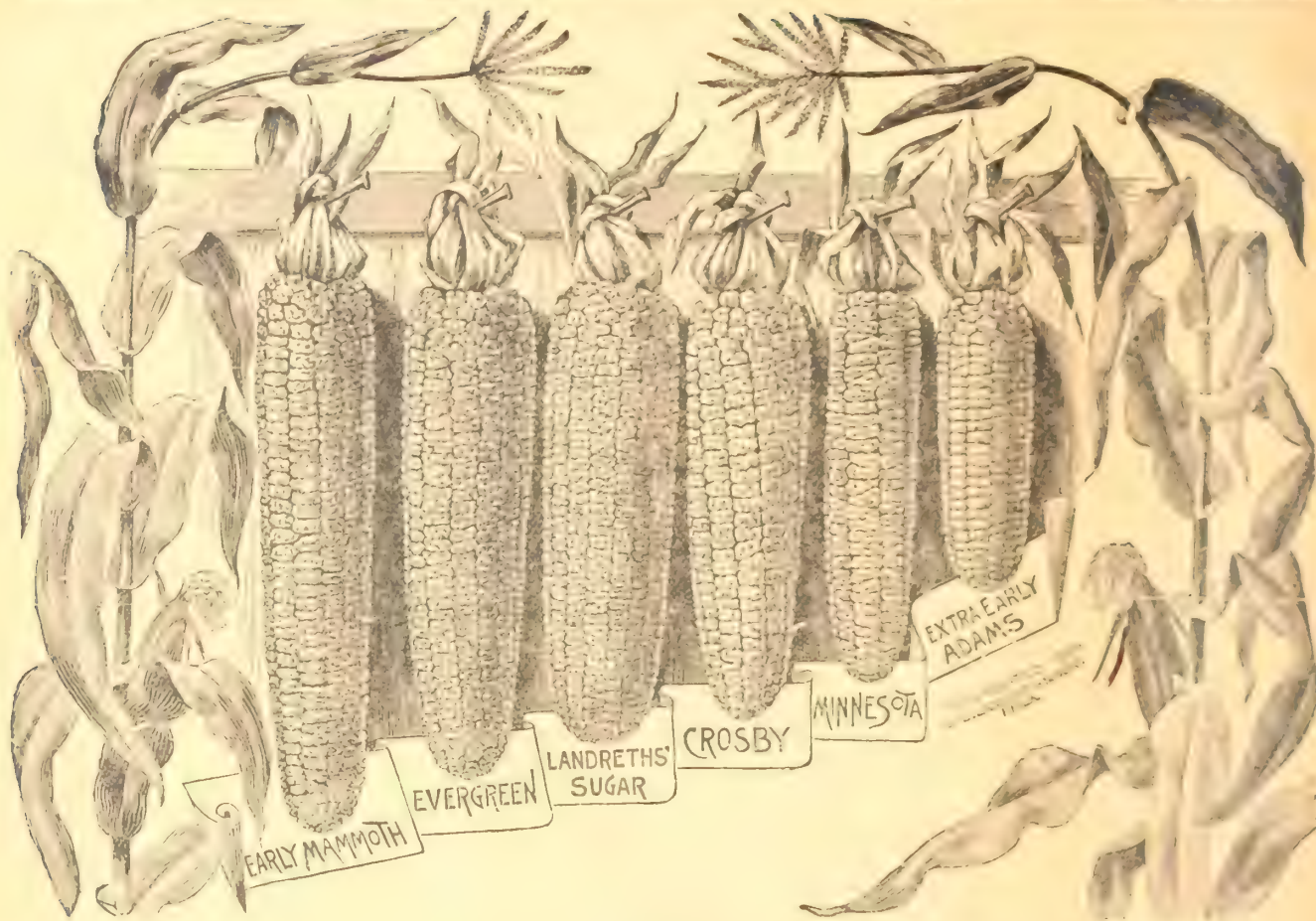
Sandringham. A celebrated English variety. Pkts. 5c. and 10c.; per oz. 25c.; per $\frac{1}{4}$ lb. 70c.; per lb. \$2.50.

Red or Pink. A variety fancied by some by reason of its distinctive color and **HARDINESS**. Quality good, desirable in the private garden as one of the most reliable sorts. Pkts. 5c. and 10c.; per oz. 25c.; per $\frac{1}{4}$ lb. 70c.; per lb. \$2.50.

Celeriac, or Turnip Rooted (IMPORTED SEED). A variety forming a large solid root of edible character. Pkts. 5c. and 10c.; per oz. 20c.; per $\frac{1}{4}$ lb. 60c.; per lb. \$2.00.

Flavoring for Soups. This seed is not for sowing, but for flavoring purposes only. Pkts. 5c. and 10c.; per oz. 10c.; per lb. 25c.

Postage extra. On Peas and Beans, 16 cents per quart, and Corn, 15 cents per quart; other Small Seeds, 8 cents per pound. Quarter pound and under, and 5 and 10 cent Flat Papers, Free of Postage.



CORN.

Zea—Mais—Matz Para el uso de la mesa—Weißes Korn für Tischgebrauch—Indianer Korn.

ONE QUART OF SEED TO 100 YARDS OF ROW.

This is a native of North and South America, having been found in cultivation by the first European voyagers. Modern researches in Peru and Mexico have given evidence that its culture extends far beyond any historic period.

There is no foundation whatever for the statement that Indian Corn has been found in the wrappings of Egyptian mummies; such tales being pure fabrications. Seeds of Wheat, Sorghum and Millet have been discovered, but it is doubtful if any such seed ever vegetated.

Indian Corn may be divided into six classes, viz. • Pop.—*Zea Everta*; Flint—*Zea Indurata*; Dent—*Zea Indentata*; Soft—*Zea Amylaca*; Sweet—*Zea Saccharatum*; Pod or Husk—*Zea Vaginata*; and each of these are subdivided according to shape of the ear, number of rows upon each ear, etc.

Table Corn cannot be planted successfully at an earlier date than the ordinary field varieties, indeed it is more likely to decay under unfavorable soil conditions than the hardier field varieties. As a rule, Sugar Corn is not as vital as the field sorts, and therefore it is wise to plant almost a double number of grains in the hill as compared with Field Corn.

When the Cherry is in bloom, hills for the short varieties of three and four feet in height, may be made three by three feet apart; for the intermediate varieties three by four feet, and for the tall varieties, four by four feet apart. In all cases a row of hills must be extended to the hill.

Repetitions of Corn planting should be made every two weeks, and for the quick-ripening varieties the planting may be continued until within sixty days of frost. Seed should be provided at the rate of ten quarts to the acre. We always provide that much, though often only planting six or seven quarts. The plants thinned out to three inches apart.

Of the medium and large varieties of Sugar Corn, seventy-five to eighty bushels, or 8000 to 9000 roasting ears can be had to the acre.

The average price paid by Philadelphia Commission Merchants is one dollar per bushel. The highest price is about three dollars per bushel and the lowest price about sixty cents per bushel. Green Corn packed loosely in slatted bushel baskets will in early season carry safely for forty hours. In larger packages it may become injured by heating.

CAUTION. Seed Corn in bulk should be taken out of the bags as soon as received and spread out in a dry place.

NOTES ON COOKING. No. 81. BOKED. Wash and boil in plenty of water with a small quantity of milk, cook for twenty minutes.

No. 85. FRITTERS. Grate Corn raw or cooked. For dressing take one pint of milk, four eggs, two teaspoonsful of baking powder, half pound of flour, salt, pepper, sugar, beat into light batter. Fry on both sides in pan with hot lard, one tablespoonful of batter to each fritter.

No. 86. PORDISO. Place half pound of Indian Meal in three pints of boiling milk lightly sugared. Cook for twenty minutes, add molasses, six raw eggs, and spices, mix well together. Put in a baking dish and bake in a moderate oven. Serve with vanilla or other flavored sauce.

Green Corn should never be allowed to heat but soon as received spread out upon a cool floor.

MINTER CITY, MISS. The Pearl Onions grew here than any Onions I ever saw, and attracted much attention.

GARDEN CORN.

Extra Early Adams (SIXTY DAYS). The earliest white Corn, ready for table sixty days after germination. Height of stalk three to four feet, ears set within six inches of the ground. Not a Sugar Corn, but a decided acquisition so very early in the season. Requires good culture and land of high fertility. A variety in large demand among Market Gardeners. Pkts. 5c. and 10c.; per qt. 20c.; per $\frac{1}{4}$ bu. \$1.10; per bu. \$4.00.

Adams Early. A white Corn, next among white Corns in order of maturity after the Extra Early Adams. Pkts. 5c. and 10c.; per qt. 20c.; per $\frac{1}{4}$ bu. \$1.00; per bu. \$3.75.

SUGAR CORN.

Dolly Dutton Sugar. Exceedingly early and dwarf, valuable before others come in. Pkts. 5c. and 10c.; per qt. 20c.; per $\frac{1}{4}$ bu. \$1.10; per bu. \$4.00.

Corey. A valuable sort, earlier than the Narragansett and more robust. Grain half amber. Pkts. 5c. and 10c.; per qt. 20c.; per $\frac{1}{4}$ bu. 95c.; per bu. \$3.50.

Extra Early Narragansett Sugar. Among the Extra Early Sugar Corns. Maturing for table in sixty days from germination. Average height of stalk four and a half feet. Grain red when dry. Pkts. 5c. and 10c.; per qt. 20c.; per $\frac{1}{4}$ bu. \$1.10; per bu. \$4.00.

Extra Early Minnesota Sugar. Among the Extra Early Sugar Corns, coming into condition two or three days subsequent to the Narragansett. Ears well made out. Desirable in the family garden and profitable to the shipper. Pkts. 5c. and 10c.; per qt. 20c.; per $\frac{1}{4}$ bu. 95c.; per bu. \$3.50.

Early Marblehead. Similar to the Narragansett, but not such red grain. Pkts. 5c. and 10c.; per qt. 20c.; per $\frac{1}{4}$ bu. \$1.10; per bu. \$4.00.


Extra Early Crosby Sugar. This variety will produce edible ears in seventy days from germination. It is stronger than any of the preceding. Pkts. 5c. and 10c.; per qt. 20c.; per $\frac{1}{4}$ bu. 95c.; per bu. \$3.50.

Darling's Sugar. An old standard variety of high merit. Pkts. 5c. and 10c.; per qt. 20c.; per $\frac{1}{4}$ bu. 95c.; per bu. \$3.50.

Early Concord Sugar. An excellent early variety, succeeding the Crosby. Height of stalk about five feet. Pkts. 5c. and 10c.; per qt. 20c.; per $\frac{1}{4}$ bu. 95c.; per bu. \$3.50.

Hickox Sugar. An excellent sort succeeding the Concord. Pkts. 5c. and 10c.; per qt. 20c.; per $\frac{1}{4}$ bu. 95c.; per bu. \$3.50.

Asylum Sugar. More vigorous than Crosby. Stalk six feet, ears long—quite desirable. Pkts. 5c. and 10c.; per qt. 20c.; per $\frac{1}{4}$ bu. \$1.10; per bu. \$4.00.

Landreth Sugar.  Remarkably productive, two ears on every stalk, often three, sometimes four. Stalks two feet shorter than Evergreen, very close jointed—ears set low, large, well filled. Ripens after Concord, eight days earlier than Evergreen. A very showy variety. The LANDRETH Corn will afford Market Gardeners more baskets of marketable ears to the acre than any other variety in cultivation. We recommend it without qualification, as it is certainly the best Sugar Corn in existence. That is high praise. Pkts. 5c. and 10c.; per qt. 20c.; per $\frac{1}{4}$ bu. \$1.10; per bu. \$4.00.

Early Landreth Market (FIRST EARLY). A hybrid, between Sugar Corn and Adams Early, and cultivated in large breadths by the Market Gardeners of Burlington county, N. J. The ear when in proper table condition resembles a good variety of Sugar Corn—the dry grain resembles Adams Early, though more flinty. It is very early, productive, and may be planted very close, as the stalks are small and compact. Pkts. 5c. and 10c.; per qt. 20c.; per $\frac{1}{4}$ bu. \$1.10; per bu. \$4.00.

Squantum Sugar. A variety of celebrity in the New York Markets. Pkts. 5c. and 10c.; per qt. 20c.; per $\frac{1}{4}$ bu. 95c.; per bu. \$3.50.

Amber Cream Sugar. Very rich in flavor. Grains amber when hard. Pkts. 5c. and 10c.; per qt. 20c.; per $\frac{1}{4}$ bu. 95c.; per bu. \$3.50.

Golden Sugar. A medium stalk, producing an average ear of deep yellow grain, very sugary. Pkts. 5c. and 10c.; per qt. 25c.; per $\frac{1}{4}$ bu. \$1.40; per bu. \$5.00.

Large Cob Sugar (PERRY'S). An early variety, producing a large ear, set with large grains. Pkts. 5c. and 10c.; per qt. 20c.; per $\frac{1}{4}$ bu. 95c.; per bu. \$3.50.

Triumph Sugar. A variety following the Asylum in maturity. Sweet, productive and of good appearance. Pkts. 5c. and 10c.; per qt. 20c.; per $\frac{1}{4}$ bu. 95c.; per bu. \$3.50.

Early Mammoth Sugar (RARE). An early variety bearing exceedingly long ears. Stalk short and slender. Early in maturity for so large an ear, showy and highly recommended. TRY IT. Pkts. 5c. and 10c.; per qt. 20c.; per $\frac{1}{4}$ bu. \$1.10; per bu. \$4.00.

Eight Rowed Sugar. Maturing for table about seventy-five days from germination. Ears long and named from number of rows. Pkts. 5c. and 10c.; per qt. 20c.; per $\frac{1}{4}$ bu. 95c.; per bu. \$3.50.

Red Cob Sugar. A standard variety in many markets. Pkts. 5c. and 10c.; per qt. 20c.; per $\frac{1}{4}$ bu. 95c.; per bu. \$3.50.

Black Mexican Sugar. The Black Sugar Corn is especially rich in saccharine or sugary qualities. The grain, though black when dry, is simply of a smoky hue when in edible condition. Pkts. 5c. and 10c.; per qt. 20c.; per $\frac{1}{4}$ bu. \$1.10; per bu. \$4.00.

Evergreen Sugar (STOWELL'S). A favorite variety among the late Sugar Corns. Matures for table about eighty days from germination. Pkts. 5c. and 10c.; per qt. 20c.; per $\frac{1}{4}$ bu. 95c.; per bu. \$3.50.

Late Mammoth Sugar. The late Mammoth is the strongest growing of all Sugar Corns. It requires about eighty-five days to reach maturity for table. The ears are very large and showy. Pkts. 5c. and 10c.; per qt. 20c.; per $\frac{1}{4}$ bu. 95c.; per bu. \$3.50.

Egyptian Sugar. Sweet and large in ear, vigorous in stalk, habit late. Pkts. 5c. and 10c.; per qt. 20c.; per $\frac{1}{4}$ bu. 95c.; per bu. \$3.50.

Ensilage Sugar Corn. By broadcast sowing, or drilling in close rows, a luxuriant growth of sugary forage may be obtained from this Corn. Cut when just showing the flower spike, as in that condition it is most nutritious. Per qt. 15c.; per $\frac{1}{4}$ bu. 70c.; per bush. \$2.50.

FIELD CORN.

ONE PINT OF SEED TO 100 YARDS OF ROW.

Landreth's Extra Early Yellow Summer Flint. This Corn, producing a slim ear of yellow flint grain, is a sort of exceeding productiveness on elevated lands in the Middle States, and in the far Northern States, where it frequently produces sixty to eighty bushels per acre. Pkts. 5c. and 10c.; per qt. 15c.; per $\frac{1}{4}$ bu. 85c.; per bu. \$3.00.

Landreth's Large White Flint. Long slim ears, covered with pure white flinty grains. The best sort for hominy. This variety is superior to that usually sold. Pkts. 5c. and 10c.; per qt. 15c.; per $\frac{1}{4}$ bu. 75c.; per bu. \$2.75.

Pennsylvania Long Early Yellow Flint. Long, narrow ears; grain reddish yellow and flinty; a productive Field Corn, quite early. Pkts. 5c. and 10c.; per qt. 10c.; per $\frac{1}{4}$ bu. 60c.; per bu. \$2.00.

Pennsylvania Early Dent. Reliable sort. Early and vigorous. Stalks short, ranging from six to eight feet. Ears set low, large and well filled; fifty-six to sixty shelling a bushel of corn. So productive as to be relied upon for a return of ten bushels per acre, over any other Corn in Pennsylvania. Pkts. 5c. and 10c.; per qt. 10c.; per $\frac{1}{4}$ bu. 60c.; per bu. \$2.00.

Leaming (EARLY). An early selected variety of yellow Corn, small grain, weighty, productive. Highly esteemed in Eastern Pennsylvania. Pkts. 5c. and 10c.; per qt. 10c.; per $\frac{1}{4}$ bu. 60c.; per bu. \$2.00.

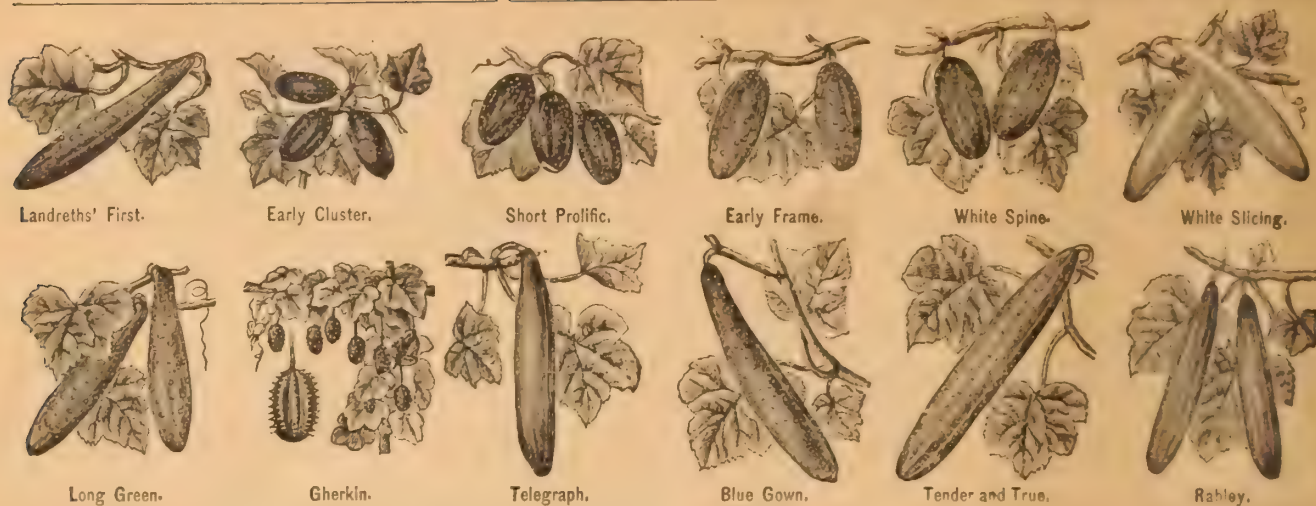
Golden Dent (showy). Named from the bright color of the indented grain; a prolific variety; strong in foliage; a desirable Field Corn. Pkts. 5c. and 10c.; per qt. 10c.; per $\frac{1}{4}$ bu. 60c.; per bu. \$2.00.

Tuscarora. "Flour Corn," so called by reason of the snow-white character of interior of grain; grain full, soft. Pkts. 5c. and 10c.; per qt. 15c.; per $\frac{1}{4}$ bu. 85c.; per bu. \$3.00.

Southern White Gourd Seed. A very showy variety; large grain and snowy white. Admirable for meal. Only offered for Southern culture. Pkts. 5c. and 10c.; per qt. 15c.; per $\frac{1}{4}$ bu. 85c.; per bu. \$3.00.

Old Cabin Home (REMARKABLE). A thick-eared Southern type of white Corn with enormously deep and broad grain and extraordinary slim cob. Remarkably fine for meal. Pkts. 5c. and 10c.; per qt. 15c.; per $\frac{1}{4}$ bu. 85c.; per bu. \$3.00.

YADKINVILLE, N. C. I have been an annual customer of Landreth's Seeds for fifteen years, and my parents forty years earlier. My neighbors all depend on me to get your seeds for them.



CUCUMBER.

Cucumis sativus—Concombre—Curtis—Agurker—Kumkummer.

FOUR OUNCES OF SEED TO 100 YARDS OF ROW.

For early use plant in hills, 4x4 feet, on a warm border when the Cherry is in bloom, and for a succession sow in drills at five feet, when the apple is in bloom. For pickles plant middle of Summer.

In Florida and other southern states, a fair average production per acre of Slicing Cucumbers is two hundred crates, sixteen inches. Some growers claim average crops of 400 and 500—even 800 crates have been recorded, but these large yields are only occasionally heard of.

Fresh Southern Cucumbers appear in Philadelphia the last of November, and command \$1 to \$2 per dozen. Towards Christmas the price rises to \$2.50 per dozen, after which the price declines to \$1 or \$5 per box of eighty-five to ninety fruit. By last of May the price goes down to \$1 per dozen, after which shipments are unprofitable. As a rule the early Cucumbers from New Orleans bring better prices than those from Florida, being better sorted and better packed.

A good crop of Cucumbers, when gathered of pickling size, produces from 100 to 175 bushels to the acre. A bushel contains about 300 pickles. Some cultivators have claimed to produce over 100,000 pickles to the acre. The pickles should be slipped from the vine by the thumb and finger without raising or disturbing the vine. The Pickle Houses generally pay the farmers forty to fifty cents per bushel, they in turn sell them at from twenty to thirty cents per 100.

Pickles properly prepared will keep five or six years. The method of salting pickles, as pursued in New Jersey, is as follows: To a cask of 120 gallons capacity, take four quarts of salt and mix in two gallons of water. Place the solution in the bottom of the cask and put in the green pickles after washing. To each two bushels of pickles put into the cask, add four quarts of salt and continue until cask is full. Place the head of the cask with edges trimmed off to permit of a rise and fall on the top of the pickles, and on the top of the head of the cask place a weight of twenty or twenty-five pounds. If there should be any leakage of the liquor, replace it by a solution of four quarts of salt to two gallons of water, keeping all the pickles submerged. Salt should not be stinted. Pickle Packers make three sizes before pickling—large, medium and small.

NOTES ON COOKING. No. 100. SALAD. Peel and cut in very thin slices and soak in salt water for two hours. Strain till very dry, serve with French dressing made after recipe No. 3.

No. 101. SLICED. PICKLED. Peel and slice fresh Cucumbers and put in a pan and let stand with plenty of salt to draw the water. Press dry and put them in a jar, pour over cold boiled vinegar. Add salt, pepper and a few slices of onion.

FIELD VARIETIES

Landreth's Choice. (EXTRA EARLY). The choicest sort we have ever offered, green, long, slim, symmetrical, unexampled in beauty of form, very productive, fine for pickling. Pkts. 20c.; per oz. 60c.

Landreth's First. The earliest long field Cucumber in cultivation; dark green and desirable. Very rare. Very poor seeder, therefore high priced. Pkts. 20c.; per oz. 50c.

Early Frame. Pkts. 5c. and 10c. per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; per lb. 75c.

Improved Early White Spine. Habit vigorous, prolific, fruit larger than "Frame." Superior as retaining its green color longer than other varieties. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; per lb. 75c.

Early Cluster. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; per lb. 75c.

Landreth's White Slicing. White, of the color of a white Bush Squash, form when young similar to Spine, three-sided, warty, very prolific and robust, curious for pickles and for slicing. One of the very best, being remarkably crisp and especially free from those poisonous and acrid principles so common in green varieties. A family sort. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; per lb. 75c.

Medium Green. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; per lb. 80c.

Short Prolific Pickle. A variety of "Frame" type, is an abundant bearer, highly commended for pickles, for which it is used extensively in New York State. Vines very short, admitting of planting in rows as close as two and a half feet. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; per lb. 80c.

Jersey Pickle. Used in New Jersey by those who prepare pickles commercially, said to "green" better than any other variety; 150,000 bushels of this variety are picked annually in Burlington County, New Jersey. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 30c.; per lb. \$1.00.

Boston Pickling, or Boston Market. Used near Boston to the exclusion of all other sorts. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; per lb. 80c.

Turkey Long Green. Not so abundant a bearer as the preceding sorts, though recommended to all who put up their own pickles; fruit long and slim; not equalled by any field variety. This is not the New England Long Green, but a much superior sort, being twice as long and of proportion as shown in illustration. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; per lb. 80c.

Long Green. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; per lb. 75c.

Gherkin. Burr, or Round Prickly Cucumber, used for pickles only. Pkts. 5c. and 10c.; per oz. 20c.; per $\frac{1}{4}$ lb. 60c.; per lb. \$2.00.

HOT-HOUSE VARIETIES.

At convenient times from December to March, plant the seed in thumb pots or pans, or still better, on small squares of sod in hot-house, and when grown to the full leaf, about three inches high, transplant them, giving each plant ten square feet of surface if in a "frame" or five feet square if in a hot-house where the vine can be trained up overhead. The temperature must be kept up to seventy-five degrees. By cuttings the number of plants can be indefinitely multiplied. Artificial impregnation of the flowers will increase the product tenfold. Dusting the leaves with flower of sulphur will check attacks of mildew, and dusting of quicklime and new dry soil around the collars of the plant will save from canker.

Telegraph. A leading English hot-house variety, quick in growth, weighing up to four pounds. White spined, handsome and prolific. Pkt. 20c.

Tender and True. A free-bearing, long-fruited greenhouse sort. Sometimes thirty inches in length, small neck, very showy in color and form. Thin skin and firm flesh. Pkt. 20c.

Rabley. Fruit not so long by one-half as the preceding; more productive than the others. Can be sold at half price, and therefore commanding more ready sale. Pkt. 20c.

Blue Gown. A black spined frame or hot-house Cucumber, often-times growing to thirty-five or thirty-six inches in length. Uniform in girth, of excellent flavor, productive and of a blue bloom. Pkt. 20c.

CHERVIL.—*Scandix cerefolium*—*Cerfeuil*—*Perifollo*—*Aerbel Bittere*—*Kjorvel*.

THREE OUNCES OF SEED TO ONE HUNDRED YARDS OF ROW.
Sow when the Peach is in bloom, treating the plant the same as carrots or Parsnip, which last root it somewhat resembles in its form and hardness. The root is half-long, and is crooked after the manner of Parsnip.

Curled. Sow and cultivate like Parsley. Used for soups and salads. Pkts. 5c. and 10c.; per oz. 25c.; per $\frac{1}{4}$ lb. 70c.; per lb. \$2.50.

CHICORY.—*Cichorium Intybus*—*Cichorie*—*Achicoria amarga-o-agreste*.

The leaves are used as a salad; and the root is prepared and used as a substitute for Coffee. The seed should be sown in rows of two-and-a-half feet and thinned to five inches.

Large Rooted. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; lb. 80c. | **Witloof.** Pkts. 5c. and 10c.; per oz. 15c.; per $\frac{1}{4}$ lb. 45c.; lb. \$1.50.

CHIVES.—*Allium schoenoprasum*—*Ciboulette*—*Chnittlauch*—*Cibollino*.

The leaves of this plant are used for seasoning, but as a rule only by Europeans, who have brought their old country tastes with them to this country. It is similar in habit to the Onion, and it is propagated by divisions of the root tufts, which should be set out, in April or May, in rows of twelve inches, the sets being placed at four inches in the row. Per lb. market price.

CORN SALAD.—*Valerianella olitoria*—*Mache Commune*—*Ackerj Salat* ober *Stechj Salat*—*Canonigos*—*Koornsalad*.

EIGHT OUNCES OF SEED TO 100 YARDS OF ROW.
Sow broadcast, or in ten inch rows in Autumn for cutting at close of Winter or sow at close of Winter for early Spring use. When sown in Autumn cover very lightly with the lightest hay—the merest protection more will be injurious.

Broad Leaved (LARGE SEEDS). Used as a small salad throughout the Winter and Spring. Sow thickly in drills, cover slightly first of Autumn, and sprinkle with straw on the approach of severe weather,

or sow in a cold frame, covered in winter as may be convenient—thus it is accessible even when deep snow prevails. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; per lb. 75.

CRESS.—*Lipidium Sativum*—*Cresson alenois*—*Garten-Kresse*—*Mastuerzo*—*Twinklers*.

This is used as a Salad. It should be sown at close of Winter broadcast, or in rows at ten inches, and, the sowing repeated every two weeks.

Curled. Used for flavoring and as a Salad. Pkts. 5c. and 10c.; per oz. 10c. per $\frac{1}{4}$ lb. 15c.; per lb. 50c.

Water. A favorite dressing for dishes and a desirable form of greens. Pkts. 10c.; per oz. 45c.

Broad-Leaved. A form of Salad much used abroad. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 20c.; per lb. 70c.

DANDELION.—*Taraxacum*—*Pissenlit*

NOTES ON COOKING. No. 109.—**SALAD.**—Pick off all injured portions and wash thoroughly and serve with French Dressing No. 3. Add to it if desired, some small piece of very crisp fried bacon with vinegar.

Cabbaging. An improved type of an old fashioned plant rapidly growing into favor as an early salad. Sow and cultivate same as Lettuce.

Tie up the same as Cos Lettuce, or shelter from light by inverted pots or board covering. Pkt. 10c.; per oz. 80c.

GARLIC.—*Allium Sativum*—*All Ordinatre*—*Gewöhnlicher Knoblauch*—*Ajo Vulgar*—*Knoflook*.

Used in cooking for seasoning purposes. Its flavor is somewhat similar to that of the onion though much more pungent. It is bulbous and is propagated by detaching the cloves or sets and planting them in rows one foot apart and six inches asunder. Per lb. 20c.

EGG-PLANT.

Solanum melongena—*Aubergine*—*Eierpflanze*—*Berengena*—*Eierplant*.

ONE OUNCE OF SEED TO ONE HUNDRED YARDS OF ROW.

This seed is generally sown under glass and transplanted to the field two or three weeks after Corn-planting season. The plants are set in rows of five feet and at three feet in the row. The land cannot be too highly fertilized for this crop—very short, thoroughly rotted stable manure or similar preparation is best; strong manure or hot, rank manure is unsuitable.

Sow in hot-beds or other protected place early in the Spring; when up two or three inches transplant into small pots (which plunge in earth), so as to get stocky, well-rooted plants, and late in the Spring, or not till the commencement of Summer, unless the weather be warm, transplant into thoroughly worked, rich and recently well-manured ground. A good plan is to open a deep, wide trench, filling it nearly with manure restore the earth and plant therein, placing the plants three feet apart each way. The seed does not vegetate freely; repeated sowings are sometimes necessary. It is almost useless, to attempt the culture of Egg-Plant unless the proper attention be given.

About 3000 plants are required to plant an acre. These plants should produce an average of three to four fruits, weighing two to three pounds each. Our selected seeds are always taken from fruit weighing eight to ten pounds each; we have had them of thirteen pounds in weight. Commission Merchants in Philadelphia pay the Market-Gardener about, on an average, one-and-a-half cents per fruit. The highest prices are eight and ten cents per fruit.

Florida fruit arrives in Philadelphia the latter part of November, and commands \$6 to \$8 per barrel crate. Earlier in the Autumn the market is supplied by fruit from Jersey. Towards Christmas the price of Florida Egg-Plant rises to \$10 per barrel crate and then declines by April to \$6 to \$8, and by May to \$5, after which they are likely to arrive in a damaged condition and be worthless.

NOTES ON COOKING. No. 112.—**FRIED.**—Peel the fruit and cut cross-wise in slices of full diameter and of one-third of an inch in thickness, sprinkle salt between the slices and set aside for a half hour when remove the water, dry and dip in butter and bread crumbs and fry in hot lard until brown.

No. 113.—**BAKED.**—Peel the fruit and cut into small pieces. Place in a pan with butter and sweet oil over a fire for three minutes, add salt, pepper, and a little sauce or gravy. Take it from the pan and put in a baking dish, coat over with bread crumbs and Swiss cheese and bake in oven till quite brown.

**LANDRETHS' THORNTLESS LARGE ROUND PURPLE.**

Almost thornless, and therefore more valuable than the spiny sort sold as Improved New York. The Landreth is decidedly the best selection of Egg-plant, being productive, vigorous, often reaching a weight of twelve pounds. Pkts. 5c. and 10c.; per oz. 60c.; per $\frac{1}{4}$ lb. \$1.60., per lb. \$6.00.

Large Round White. A decided novelty similar to the Large Purple in size and shape, but white in color. Pkt. 25c.

New York Improved. This is a form of the old Large Round Purple; large, solid, weighty and showy. Pkts. 5c. and 10c.; per oz. 60c.; per $\frac{1}{4}$ lb. \$1.60.; per lb. \$6.00.

Long Large Early Purple. Fruit long, oval, slightly club shaped. Productive, best suited for warm climate. Pkts. 10.; per oz. 50c.; per $\frac{1}{4}$ lb. \$1.40.; per lb. \$5.00.

ENDIVE.

TWO OUNCES OF SEED TO 100 YARDS OF ROW

Green Curled. A desirable Salad when blanched by exclusion from the sun. Plants, 5c. and 10c.; per oz., 20c.; per $\frac{1}{4}$ lb., 50c.; per lb., \$1.75.

Broad Leaved. More productive than the other varieties; not so choice. Pkts. 5c. and 10c.; per oz. 20c.; per $\frac{1}{2}$ lb. 50c.; per lb. \$1.75.

White Curled. A variety of white tint. Pkts 5c. and 10c. ; per oz. 20c. ; per $\frac{1}{4}$ lb. 50c. ; per lb. \$1.75.

Moss Curled. Green and extra curled. Pkts. 5c. and 10c.; per lb. 20c.; per $\frac{1}{2}$ lb. 10c.; per lb. \$2.00.

HORSE-RADISH.

Cochlearia armoracia—Rutfort Saurage—Westren:—Taramago

HERBS.

These impart a strong spicy taste and odor, and are used in various culinary operations. Those marked with a * are perennial, and when once obtained may be preserved for years. Of such sow the seed very carefully in seed-beds, about the middle of Spring, and in the ensuing Autumn or Spring transplant them to convenient situations. The others are annuals, or such as come to perfection the first year and die. The seeds of these may be sown carefully in shallow drills, middle of Spring, and when the plants are up a few inches thin them to proper distances. To preserve for use, dry thoroughly, rub the foliage almost to powder, and put in jars or bottles and cork tightly.

Anise.—*Properly, the Anisum*—*anise*—(Sicily, Anis—*Mentha Anis.*). A Persian plant, the seeds of which are used as a condiment and in the manufacture of liquors and confectionery. The plant itself is used as a garnish and in the manufacture of cordials. It is one of the oldest medicinal spices. Sow the seed in early Spring, when the Cherry is in bloom, or immediately after, in rows at ten inches apart, and six inches deep. It is a delicate plant, growing to a height of a foot and a-half, and reaching maturity at Midsummer. Pkts. 5c. and 10c.; per oz. 15c.

In the case of *Prunella virginica*, the seed is used in the same manner as for *liquors*. Sow the seed when the Cherry is in bloom, in drills of eighteen inches and thin to six inches. Pkts. 5c. and 10c.; per oz. 15c.

Borage.—*Burago officinalis*.—*Bourrache officinale*.—*Bortich*.—*Borrage*. A soft thick-stemmed annual plant, reaching a height of two feet and a breadth of equal area. Leaves light green and of fuzzy character. A profuse bloomer. Flowers star-shaped, light blue and pubescent. The plant is used in the manufacture of cordials. Dose, 5c. and 10c. ; per ot. 15c.

***Lavender.** *Lavandula spica*—*Lavande officinale*—lavendel—*Espliego*. The leaves of this plant are used for seasoning, and the flowers for perfumery. The plant is propagated principally by cuttings from old roots. The slips are placed in rows three feet apart and one foot in the row. When seed is sown it should be planted when the Apple is in bloom. Pkts. 5c. and 10c.; per oz. 25c.

***Rosemary.** *Rosmarinus officinalis*—Bourne, *et al.* The leaves of this plant are used for seasoning, being quite aromatic. The seed may be sown when the cherry is in bloom in April, the rows of seeds in the rows and the seedlings in the rows, and 10c. per oz., 40c.

Cardoon. *Cynara cardunculus*.—Cardoon—Nardon—Cardo. Foliage similar in appearance to the French Artichoke. The leaf stalks, as leaves of the Artichoke, are blanched, and are used stewed in soup and as a salad. The seed should be sown in the early spring, and in rows of three feet apart, and the plants thinned to one foot.

Rue. *Ruta graveolens*.—Rue—Haute—Ruda. A plant of rather disagreeable odor, bitter and pungent, sometimes used in cooking. Sown the seed in April. In rows at 10 in. apart with 20 in. between rows. PKts. 5c. and 10c.; per oz. 15c.

In Autumn the stalks should be blanched the same as celery.
PINTS, 52, and 102; per oz. 40c.

***Sage.** *Salvia officinalis*.—*Sage officinale*.—*Salba*.—*Salvia*. One of the oldest cultivated garden herbs, used for medicinal purposes. SOWING.—Sow when the Cherry is in bloom in one-foot rows, and when safely established thin to six inches between the plants.

NOTES ON COOKING CARDOON. No. 47. **STEWED.** Remove the soft stalks and prudently peel, cut four inches in length and parboil for twenty minutes, cool, peel and put in saucepan, cover with light broth whitened with flour, add salt, sliced lemon, chopped sweet suet and parsley, boil until soft, drain through a napkin, range in a deep dish and add butter. Serve with Espagnole sauce. See No. 69. Pkts. 5c. and 10c.; per oz. 40c.

Transplant requires a light or shade cloth with an equal benefit. The foliage is very attractive. The flowers are yellow, and the leaves are green. Plants to be grown in pots: 60¢ per lb. 60¢ per lb. 60¢ per lb. 60¢ per lb.

Caraway. *Carum carui*—Carrel—Feld-Nämmel—Karri. The seeds are used in flavoring bread, pastry and sauce, and sometimes in cheese making. Sow in drills when the cherry is in bloom at three feet, and thin to six inches. The foliage of this plant resembles that of a Carrot. It has a height of about one foot and continues in growth until stopped by frost. Pkts. 5c. and 10c.; per oz. 15c.

Summer Savory. *Satureia hortensis*.—*Sacrielette annuelle*.—Reichen. Brant.—*Aedrea*. An odoriferous garden herb used in seasoning meats and vegetables. Sow when Cherry is in bloom, in rows of twelve inches, and thin to four inches.

Chervil.—*Scandix cerefolium* = *Cervil*—*Perifollo*—*Aerbel*—*Kjerret*. When the Peach is in bloom sow, treating the plant the same as Carrots or Parsnips, which last root it somewhat resembles in its form and hardness. The root is half-long, and is crooked after the manner of Parsnip. Used for soups and salads. PKTS. 5c. and 10c.; per oz. 25c.; per ½ lb. 70c.; per lb. \$2.50.

Height of plant fifteen or sixteen inches, producing a multitude of straight stems, foliage light blue and exceedingly small. Price, 5c. and 10c. ; per oz., 15c.

CORIANDER.—*Coriandrum sativum*—Coriandre—Coriander.—*Culantro*. The seeds are used in the manufacture of liquors, and in culinary operations. The seed should be sown when the cherry is in bloom, in rows of eighteen inches, thin to six inches. An early maturing plant, reaching a height of two feet, and prolific in very palatable seeds. Pkts. 6c. and 10c.; per oz. 15c.

Sweet Marjoram. *Origanum majorana*.—*Majoraine*.—*Najoran*.—*Meporana*. A familiar aromatic herb used for flavoring. Sow the seed when the Cherry is in bloom, in one foot rows in early Spring, and when three inches high thin to six inches between the plants. Pkts. 5c. and 10c.; per oz. 25c.; per 5 lb. 60c.; per lb. \$2.00.

DIII. *Anethum graveolens*=*Aneth*—*Dill*—*Eneldo*. The seeds of this plant are used in the flavoring of preserves and pickles, also as a condiment. It has a flavor similar to that of mint. Sow the seed when the cherry is in bloom, in rows of eighteen inches and thin to five inches. Pkts. 5c. and 10c.; per oz. 15c.

Sweet Basil. *Ocimum basilicum*—*Basille Grand*—*Salicicum*—*Albana*
An aromatic herb used for flavoring soups and sauces. It is a light green plant growing to a height of two feet and of equal breadth, continuing in growth until killed by frost.

Fennel. *Foeniculum officinale* L. The roots, stalks, and the lower ends of the leaf stalks of this plant are used for boiling.

When the Cherry is in bloom sow at one foot apart and thin to six inches between the plants. Pkts. 5c. and 10c. ; per oz. 20c.

***Thyme.** *Thymus Vulgaris*—*Thym. ordinaire*—German—*Th. Blo.*
The leaves and young shoots are used in seasoning and in distillation. The flavor is strongly aromatic. Sow when the plants are in bloom, in rows at fifteen inches for hoe culture, and two feet and a half for horse culture.

This plant reaches a height of eight inches to one foot and produces a very small, round fruit with very small foliage of aromatic flavor. Pkts. 5c. and 10c.; per oz. 35c.

Postage Extra. On Peas and Beans, 16 cents per quart, and Corn, 15 cents per quart; other Small Seeds, 8 cents per lb. Quarter pound
and under, and 5 and 10 cent Flat Papers, Free of Postage.

K A L E.

Brassica Oleracea—Acephala—Chou vert—Winter-Rohl—Coles Sin Cogollo.

ONE OUNCE OF SEED TO 100 YARDS OF ROW.

greens for cutting. Curly loose-leaved plants of the Cabbage family of hardy character and succeeding on almost any soil. Sow in early Spring when the oak is in full leaf and again in early Autumn. Drill in rows of two and a half feet and thin to three to ten inches according to vigor of variety.

NOTES ON COOKING: No. 127. **BOILED.**—Wash thoroughly, place in pan with water, add small quantity of soda to preserve green color. When nearly cooked tender, change the water to refresh it. Boil again and when quite tender hash it fine, add salt, pepper, nutmeg and butter. Kale can be cooked same as Cabbage, with pork, ham and corn beef—the Kale to remain natural—that is entire.



Bloomsdale Kale.

Leaves, Moss Curled; color, emerald green; height ten inches when full grown; appearance at a distance like Curled Parsley. Pkts. 5c. and 10c.; per oz. 20c.; per 1-4 lb. 50c.; per lb. \$1.75.

Dwarf German Greens. Sow in Autumn for "sprouts" or "greens." Height four to six inches. Sow in permanent position. Pkts. 5c. and 10c.; per oz. 10c.; per ¼ lb. 25c.; per lb. 75c.

Dwarf Extra Curled German Greens. A variety of lighter green tint than the preceding, and much curled. Pkts. 5c. and 10c.; per oz. 20c.; per ¼ lb. 50c.; per lb. \$1.75.

Purple Dwarf German. Height four to six inches. Sow in permanent position. Pkts. 5c. and 10c.; per oz. 15c.; per ¼ lb. 45c.; per lb. \$1.50.

Mosbach. In height between the Dwarf Scotch and the Extra Dwarf. Leaves bent upwards, light yellow green, double curled, white narrow ribs and veins, very showy. Pkts. 5c. and 10c.; per oz. 20c.; per ¼ lb. 50c.; per lb. \$1.75.

Siberian. Pkts. 5c. and 10c.; per oz. 10c.; per ¼ lb. 25c.; per lb. 75c.

Norfolk. Color, very light green, leaves much curled. Pkts. 5c. and 10c.; per oz. 20c.; per ¼ lb. 50c.; per lb. \$1.75.

Tall Curled Scotch. Manage as Winter Cabbage. Desirable for Winter use. Height two to four feet. Sow in beds and transplant. Pkts. 5c. and 10c.; per oz. 15c.; per ¼ lb. 45c.; per lb. \$1.50.

Dwarf Curled Scotch. Foliage yellowish-green, and similar to the Tall Scotch Kale. Pkts. 5c. and 10c.; per oz. 15c.; per ¼ lb. 45c.; per lb. \$1.50.

K O H L - R A B I.

Brassica Caulo-rapa—Choux-raves—Knollentohl—Cavolo-rapa.

ONE OUNCE OF SEED TO 100 YARDS OF ROW.

This plant used both for table and cattle feeding, is a Cabbage in which the cultural development has been directed to the stalk, not to the leaf. The enlarged stalks taking the globular form of Turnips, are more hardy and nutritious than Turnips.

Any good soil will produce a crop, the plants for which may be grown like Cabbage in seed beds for transplanting, or sown in permanent position in three feet rows.

Sow the seed for table use at any period when Cabbage may be sown. Drill in rows at two feet and thin to six inches.

For cattle feeding drill the seed in Midsummer for Autumn development. Yield 300 to 400 bushels to the acre.

NOTES ON COOKING: No. 132. **BOILED.**—Remove the skin, cut in quarters. Boil in salted water with a little butter, drain, put in a saucepan with melted butter, stir a few moments over the fire and add Espagnole Sauce with salt, pepper, butter; mix well and serve in a deep dish.

White Vienna. Short leaved, bulb light green, very rapid in growth, early in maturity, fine in texture, and symmetrical in form. Pkts. 5c. and 10c.; per oz. 35c.; per ¼ lb. 95c.; per lb. \$3.50.

Purple. The bulb of this variety is purple. In maturity after the White Vienna. Pkts. 5c. and 10c.; per oz. 30c.; per ¼ lb. 85c.; per lb. \$3.00.

Green, or White. Pkts. 5c. and 10c.; per oz. 30c.; per ¼ lb. 85c.; per lb. \$3.00.

L E E K.

Allium porrum—Potreau—Ranch ober Porre—Puerro—Pret.

TWO OUNCES OF SEED TO 100 YARDS OF ROW.

Sow when the Apple is in bloom, and again in Midsummer. If for permanent position, sow in rows of two feet, if for transplanting sow in close beds. To secure a full development, thin out the rows or plant the seedlings at two feet and six inches. Upon the approach of hard frost take up the plants and preserve in trenches the same as Celery. Yield from about 100 to 150 bushels to the acre.

NOTES ON COOKING: No. 137. **SALAD.**—Clean well and cut the white portion of the roots in thin slices. Drain and dry and put in a salad bowl with French Dressing, No. 3.

Large London. Scotch or Flag. Pkts. 5c. and 10c.; per oz. 15c.; per ¼ lb. 45c.; per lb. \$1.50.

Musselburgh. A remarkably large and showy variety. Pkts. 5c. and 10c.; per oz. 20c.; per ¼ lb. 60c.; per lb. \$2.00.

Carentan. Very superior, large rooted, broad leaved. Pkts. 5c. and 10c.; per oz. 20c.; per ¼ lb. 60c.; per lb. \$2.00.

Rouen. Thick short stem with numerous fan-shaped leaves. Pkts. 5c. and 10c.; per oz. 20c.; per ¼ lb. 60c.; per lb. \$2.00.

L E T T U C E.

Lactuca capitata—Lattues pommées—Kopfsalat, Lattich—Lechuga acogollada—Krop salad.

TWO OUNCES OF SEED TO 100 YARDS OF ROW.

To have fine Lettuce in early Spring, sow in seed-bed from commencement to middle of Autumn. Protect the plants by a cold frame, or with litter, as they stand on the ground. Early in the Spring transplant them into rich ground. Or in early Spring sow in a hot-bed and transplant, but Autumn-sown plants are best. For a later supply, sow in drills from time to time during Spring and Summer; when up a few inches thin out, leaving plants at proper distances; this is a better plan than transplanting late in the season. For this purpose use Bloomsdale Reliable, Landreth's Forcing, Speckled Dutch Butter, and heat-resisting varieties which we have selected as standard sorts, by reason of their ability to resist heat, and the longer time they are in condition for the table than some other kinds, which shoot to seed as soon as the head is formed.

NOTES ON COOKING: No. 142. **SALAD.**—Remove the green leaves, wash well and dry in a napkin. Serve with French or Mayonaise dressing.

Landreth's Forcing (RARE). Valuable for small gardens. This is something very choice, and while most trusty for open garden culture, it is unapproached for forcing in hot-beds or frames; exceedingly early, compact habit, admitting of close culture; heads small, but very pretty and salable. Very compact and round like a ball. Suitable for sending to the table in entire form on the root. Long standing before shooting. Pkts. 5c. and 10c.; per oz. 35c.; per ¼ lb. 95c.; per lb. \$3.50.

Bloomsdale Reliable. A medium-sized Cabbage variety, never failing to head, slow to shoot to seed, and in all respects one of the best sorts ever introduced. Thin leaf, close folded head, few outside leaves, quick in growth. Recommended to Market Gardeners for forcing under glass. Pkts. 5c. and 10c.; per oz. 25c.; per ¼ lb. 65c.; per lb. \$2.25.



Landreths' Forcing.

Bloomsdale Reliable.

Boston Curled.

Speckled Dutch Butter.

White Cabbage.

Bloomsdale Summer.

Simpson.

Boston Market.

Curled India.

Largest of All.

Heat Resisting.

Bloomsdale Butter.

LETTUCE—Continued.

Landreths' Earliest Cutting. The earliest cutting variety in market. May be planted very close. It does not head, but affords curled, crisp, good-flavored salad long before the Cabbage varieties have commenced to head. Pkts. 5c. and 10c.; per oz. 20c.; per $\frac{1}{4}$ lb. 50c.; per lb. \$1.75.

Black Seeded Simpson. A cutting variety of unusual merit—not so golden as Silesian, but by some preferred. Pkts. 5c. and 10c.; per oz. 15c.; per $\frac{1}{4}$ lb. 45c.; per lb. \$1.50.

Early Curled Silesian. A cutting variety; the second to produce edible leaves. It does not head. Pkts. 5c. and 10c.; per oz. 15c.; per $\frac{1}{4}$ lb. 35c.; per lb. \$1.25.

Curled Simpson. A cutting variety similar to and immediately following the Silesian. Pkts. 5c. and 10c.; per oz. 15c.; per $\frac{1}{4}$ lb. 35c.; per lb. \$1.25.

Boston Curled. Pkts. 5c. and 10c.; per oz. 15c.; per $\frac{1}{4}$ lb. 45c.; per lb. \$1.50.

Tennisball (BLACK SEEDED). An early heading sort of reputation. Pkts. 5c. and 10c.; per oz. 15c.; per $\frac{1}{4}$ lb. 45c.; per lb. \$1.50.

Tennisball (WHITE SEEDED). Pkts. 5c. and 10c.; per oz. 15c.; per $\frac{1}{4}$ lb. 45c.; per lb. \$1.50.

Boston Market. Pkts. 5c. and 10c.; per oz. 15c.; per $\frac{1}{4}$ lb. 45c.; per lb. \$1.50.

Speckled Dutch Butterhead (SECOND EARLY). A long-standing white Cabbage variety, forming quite compact heads, the leaves possessing the peculiarity of being irregularly dotted with spots resembling iron rust. This is the favorite variety with Market Gardeners in the neighborhood of Philadelphia. Pkts. 5c. and 10c.; per oz. 15c.; per $\frac{1}{4}$ lb. 45c.; per lb. \$1.50.

Imperial Cabbage. A showy white cabbaging variety of very choice quality, uniform in character, and in every particular very superior to the stock usually sold as Imperial or White Cabbage. Pkts. 5c. and 10c.; per oz. 15c.; per $\frac{1}{4}$ lb. 45c.; per lb. \$1.50.

Early White Cabbage (SECOND EARLY). A broad-leaved, vigorous-heading sort. White, showy and desirable. Pkts. 5c. and 10c.; per oz. 15c.; per $\frac{1}{4}$ lb. 45c.; per lb. \$1.50.

Bloomsdale Early Summer. An acquisition of value; medium size, round in leaf and head; smooth, compact and firm; always heading and slow to shoot to seed; qualities which commend themselves to all who aim to raise Lettuce either for family use or market. Second early in maturity. We cannot recommend it too highly. Known in the vicinity of New Orleans as the Creole. DON'T FAIL TO TRY IT. Pkts. 5c. and 10c.; per oz. 20c.; per $\frac{1}{4}$ lb. 60c.; per lb. \$2.00.

Salamander. Pkts. 5c. and 10c.; per oz. 15c.; per $\frac{1}{4}$ lb. 45c.; per lb. \$1.50.

American Gathering. A curly-leaved, bronze-edged sort. Pkts. 5c. and 10c.; per oz. 15c.; per $\frac{1}{4}$ lb. 45c.; per lb. \$1.50.

Prize Head, or Satisfaction. A cutting variety of curly leaves. Pkts. 5c. and 10c.; per oz. 15c.; per $\frac{1}{4}$ lb. 45c.; per lb. \$1.50.

Royal Cabbage. Large heads, compact, crisp, desirable. Pkts. 5c. and 10c.; per oz. 15c.; per $\frac{1}{4}$ lb. 45c.; per lb. \$1.50.

Golden Curled. New sort. A golden variety with loose leaves, much fluted on the edges; very showy and a most admirable cutting sort. Pkts. 5c. and 10c.; per oz. 20c.; per $\frac{1}{4}$ lb. 50c.; per lb. \$1.75.

Bronzed Curled. New sort. A half-cabbaging variety of bronze-edged leaves, and superior to either Prize Head or American Gathering. Pkts. 5c. and 10c.; per oz. 20c.; per $\frac{1}{4}$ lb. 50c.; per lb. \$1.75.

Curled India. A valuable variety, making a close folded head. Stands the sun and is crisp and tender. Pkts. 5c. and 10c.; per oz. 15c.; per $\frac{1}{4}$ lb. 45c.; per lb. \$1.50.

Largest of All. Magnificent heads, coveted by all who see them. A very large green cabbaging variety, very bold, altogether desirable, both for family use and Market Garden. Truckers can adapt it with confidence, as it is sure to sell. Pkts. 5c. and 10c.; per oz. 30c.; per $\frac{1}{4}$ lb. 85c.; per lb. \$3.00.

Hanson. Pkts. 5c. and 10c.; per oz. 15c.; per $\frac{1}{4}$ lb. 45c.; per lb. \$1.50.

Bloomsdale Butter (BLACK SEED). A dark green-leaved variety of remarkable vigor, resisting the most severe heat, and highly prized by all who have tried it. Used largely by Market Gardeners. Pkts. 5c. and 10c.; per oz. 20c.; per $\frac{1}{4}$ lb. 60c.; per lb. \$2.00.

Brown Dutch. A fine half-heading variety of Lettuce. Pkts. 5c. and 10c.; per oz. 15c.; per $\frac{1}{4}$ lb. 45c.; per lb. \$1.50.

New York Lettuce. A large, late variety of peculiar green color. Pkts. 5c. and 10c.; per oz. 15c.; per $\frac{1}{4}$ lb. 45c.; per lb. \$1.50.

Landreths' Heat-Resisting Cos. Vigorous, always heading, crisp, never wilting under the severest sun. Remarkably fine. It should be in every garden. Pkts. 5c. and 10c.; per oz. 20c.; per $\frac{1}{4}$ lb. 60c.; per lb. \$2.00.

Green Cos. Pkts. 5c. and 10c.; per oz. 20c.; per $\frac{1}{4}$ lb. 50c.; per lb. \$1.75.

White Cos. An old variety, highly esteemed. Habit of growth upright. The leaves require tying up to insure blanching. Pkts. 5c. and 10c.; per oz. 20c.; per $\frac{1}{4}$ lb. 50c.; per lb. \$1.75.

Oak-Leaved. Named because of its resemblance. Excellent for hot countries, as it resists almost any heat. Pkts. 5c. and 10c.; per oz. 15c.; per $\frac{1}{4}$ lb. 45c.; per lb. \$1.50.

WATERMELON.

Citrullus vulgaris—Melon d'Eau—Wassermelonen—Sandia.

THREE OUNCES OF SEED TO 100 YARDS OF ROW

Watermelons do well upon sod ground, or upon land prepared for their reception by plowing down a crop of Winter wheat or Winter rye, the sod or grain aerating or keeping loose the soil. When the Apple is in bloom the seed is planted in hills at ten feet apart in each direction. Two large shovelful of well-rotted stable manure dug and tramped into each hill and covered with earth.

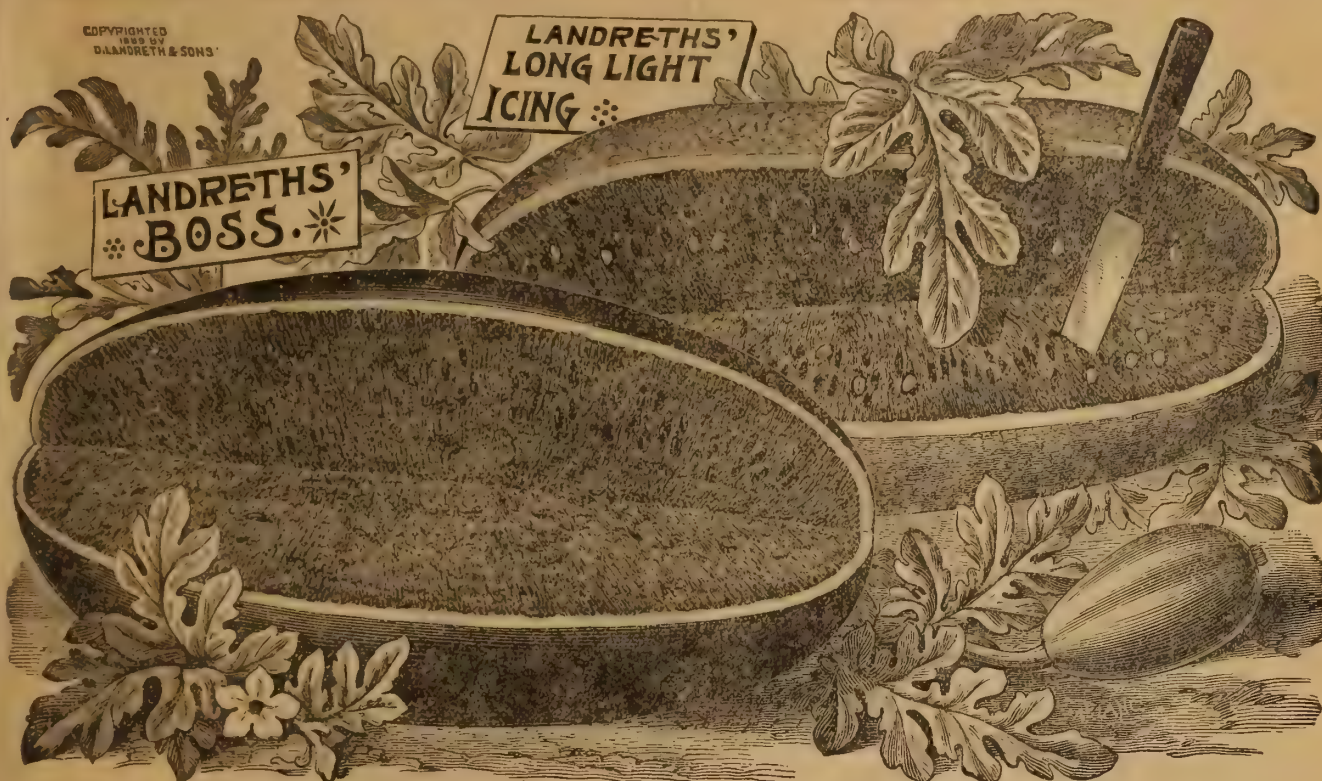
The cultivator should be prepared with quite four pounds of seed to the acre that he may have a reserve for replanting in case of destruction of his plants by insect depredations or beating rains.

One vine alone to the hill should be allowed to attain perfection, with four hundred and fifty hills to the acre, there should be nine hundred first class melons.

Philadelphia Commission Merchants pay for prime Melons, as a highest price, forty dollars (\$40.00) per hundred. As an average price ten dollars per hundred. They cease to be profitable to the trucker when bringing less than four dollars per hundred. First-class Melons are always in demand, but the market is frequently overstocked with small fruit.

Much of the Melon seed offered throughout the country is the product of immature and deformed Melons remaining in the field after all the choice fruit has been selected.

MINTER CITY, MISS. The Pearl Onions grew larger than any Onions I ever saw, and attracted much attention.



WATERMELON—Continued.

Extra Early. Quite desirable as the first Watermelon to ripen. Form oblong. Weight from eighteen to twenty pounds. Color green, dashed with white. Quality very good. Pkts. 5c. and 10c.; per oz. 15c.; per $\frac{1}{4}$ lb. 45c.; per lb. \$1.50.

Scaly Bark. A mottled melon of early maturity. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; per lb. 75c.

Light Green Rind Icing. One of the best of all Melons; always of good flavor, rind very thin. Unexcelled in all good qualities. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; per lb. 75c.

Dark Green Rind Icing. Shape, size and flavor same as Light Icing, but dark skinned. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; per lb. 75c.

Ice Cream. Form oblong, skin light in color, seeds white, flesh solid and red. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; per lb. 75c.

Peerless. Good, but not equal to the Ice Cream. Rind thin, light green; flesh solid, bright in color, sugary. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; per lb. 80c.

Landreth's Long Light Icing. A good cropper, heavy, attractive, and very desirable in quality. Pkts. 5c. and 10c.; per oz. 15c.; per $\frac{1}{4}$ lb. 45c.; per lb. \$1.50.

Gray Monarch (JORDAN'S). Long, large, heavy, flesh solid, deep red and of good flavor. Pkts. 5c. and 10c.; per oz. 15c.; per $\frac{1}{4}$ lb. 45c.; per lb. \$1.50.

Seminole. This Melon resembles the Landreth's Long Light Icing. Pkts. 5c. and 10c.; per oz. 15c.; per $\frac{1}{4}$ lb. 35c.; per lb. \$1.25.

Arkansas Traveler—Specialty. A large, long, weighty Melon. Rind dark green, with waving stripes of black; interior always solid, the edible portion extending to within half an inch of the skin, flesh brilliant red, sweet, tender, crystalline, very juicy and altogether quite superior. Seeds very small and distinct. Ripening as an intermediate. A very hard rind and therefore a good shipper. Pkts. 5c. and 10c.; per oz. 15c.; per $\frac{1}{4}$ lb. 45c.; per lb. \$1.50.

Jackson, Gypsy, Rattlesnake. A famous Melon in the Southern States. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; per lb. 75c.

Georgia. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; per lb. 75c.

Mountain Sweet. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; per lb. 75c.

Mountain Sprout. An old variety, early and productive. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; per lb. 75c.

Green and Gold. So named by reason of its green rind and yellow flesh. Pkts. 5c. and 10c.; per oz. 15c.; per $\frac{1}{4}$ lb. 35c.; per lb. \$1.25.

Orange. A very ornamental variety for the table and of excellent quality as well. The rind can be separated from the flesh as in the case of an Orange; when so treated it forms an effective decoration. The flesh is high-colored and the flavor good. The separation is as easily effected as the removal of the skin of an orange. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; per lb. 80c.

Landreth's Boss. We still adhere to our claim that no Melon has ever been introduced which can be compared with the Boss in delicacy of flavor, dazzling brilliancy of color of flesh, solidity of flesh, depth of flesh, melting quality, and everything going to make a perfect Melon. The edible portion of the flesh extending to within less than half an inch of the skin, and yet the rind is so hard that no Melon in existence is so good a shipper. Perfectly ripe Melons will support the weight of a heavy man without any injury to the interior. Success with the Boss, however, is only met with when the soil is strong and rich both naturally and artificially, and it requires a space of nine by nine or nine by ten feet to the hill. Under good conditions Melons weigh from thirty to forty pounds, and we have had frequent reports of them reaching a weight of sixty and seventy pounds to the Melon. True stock can only be had direct from us. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 30c.; per lb. \$1.00.

Black Italian. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 30c.; per lb. \$1.00.

Gem (KOLB). Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; per lb. 75c.

Dixie. Destined to supersede the Gem. Form long to half long; diameter large; rind almost black, with lighter stripes. Early as Gem, equally productive. Flesh deep red, sugary, melting. Unequaled as a shipper. Pkts. 5c. and 10c.; per oz. 15c.; per $\frac{1}{4}$ lb. 45c.; per lb. \$1.50.

Iron Clad. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; per lb. 75c.

Excelsior. A large, showy Melon, similar to the Cuban Queen. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; per lb. 80c.

Florida Favorite. A popular Melon in the South. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 30c.; per lb. 90c.

Cuban Queen. A Melon of mammoth size, reaching very often over sixty pounds in weight. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; per lb. 75c.

Pride of Georgia. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; per lb. 75c.

Preserving Citron. A round, light and dark-striped Watermelon, used for preserving only. Pkts. 5c. and 10c.; per oz. 15c.; per $\frac{1}{4}$ lb. 35c.; per lb. \$1.25.



CANTALOUPE or CITRON.

Citron Melon, or Musk Melon—Cucumis melo—Melon Muscade—Nett-Melone—Melon Muscatel—Meloen.

TWO OUNCES OF SEED TO 100 YARDS OF ROW.

Cantaloupes or Citron Melons, as they are termed in Jersey, do well upon sod ground or upon land prepared for planting by plowing down a crop of Winter wheat or Winter rye, the sod or grass aerating or keeping loose the soil.

The seed is planted at about Corn-seeding time or when the Apple is in bloom, in hills about four-and-a-half feet in each direction. Two shovelful of well-rotted stable manure being tramped into each hill and covered with earth. The large long Melons like the Reedland Giant and Casaba are generally sold by the hundred; Melons of the ordinary form and size are sold by the basket of one-half to five-eighths bushel capacity.

Philadelphia Commission Merchants pay as a highest price \$1.50 to \$2.00 per bushel. As an average price forty to fifty cents per bushel. Cantaloupe Melons are frequently a drug in the market.

Extra Early Citron (FIRST IN MARKET). The largest of the very early Cataloupes; form half flat, fairly webbed, flesh green. The merit of this sort consists in its extra early habit. A variety which for its early maturity will be found profitable by all Market Gardeners. A customer writes: "I was once poor, now I am rich—have a fine house and a large family, all from your Extra Early Citron." Pkts. 5c. and 10c.; oz. 15c.; per $\frac{1}{4}$ lb. 35c.; per lb. \$1.25.

Jenny Lind. A very small, early variety, flattened at the poles, of surpassing good quality, recommended for family garden, rather small for market. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 30c.; per lb. 90c.

Emerald Gem. A small very early Melon, form globular, flattened at the poles, ribbed, smooth, deep emerald green skin. Pkts. 5c. and 10c.; per oz. 15c.; per $\frac{1}{4}$ lb. 35c.; per lb. \$1.25.

Netted Gem. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 30c.; per lb. 90c.

Extra Early June. A large, flat, early Melon following the Extra Early. Fruit more flat than the Jenny Lind, deeply ribbed, heavily netted; flesh green, of a most exquisite quality. This Melon will probably take its place as a standard extra early. It does best on light soils; will even develop perfectly on white sand. It is the earliest Melon of its size, and valuable to the shipper. Twice as long as Jenny Lind. Pkts. 5c. and 10c.; per oz. 30c.; per $\frac{1}{4}$ lb. 80c.; per lb. \$3.00.

Extra Early Cape May. A very early and large round Cantaloupe or Musk Melon of nutmeg form; quality most excellent and exceedingly productive; fruit deeply ribbed and heavily netted, flesh deep green, tender, juicy, very sweet; foliage small and proof against sunshine. Producing well on lightest soils, and a most prolific sort for the Market Gardener, as thirty will often fill a barrel. Pkts. 5c. and 10c.; per oz. 20c.; per $\frac{1}{4}$ lb. 60c.; per lb. \$2.00.

Postage Extra. On Peas and Beans, 16 cents per quart, and Corn, 15 cents per quart; other Small Seeds, 8 cents per pound. Quarter pound and under, and 5 cent and 10 cent Flat Papers, Free of Postage.



Cantaloupe or Citron—Continued.

Acme Cantaloupe. A Melon of high repute at Philadelphia and Baltimore. Known in Maryland as the Baltimore Citron. It is showy, pointed at both ends, strongly netted, green fleshed, fine flavored, productive and a good shipper. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 30c.; per lb. 90c.

Atlantic City. A bold pineapple-shaped Melon of excellent quality, large and very showy; moderately ribbed and heavily netted; flesh green, thick and sweet; doing admirably well on sandy soils and possessing all the good qualities of the Acme or Baltimore Citron, with largely increased size. Forty will frequently fill a barrel, and their appearance sells them. Pkts. 5c. and 10c.; per oz. 20c.; per $\frac{1}{4}$ lb. 60c.; per lb. \$2.00.

Golden Jenny. Small, but highly prized by the most experienced growers of Melons. Pkts. 5c. and 10c.; per oz. 15c.; per $\frac{1}{4}$ lb. 35c.; per lb. \$1.25.

Salmon and Green. A new style Cantaloupe or Musk Melon. Fruit slightly oval and regularly rounded at the ends. Lightly ribbed and slightly netted; skin very dark green; extremely thick fleshed, the edible portion extending to the very rind. Flesh deep orange and very sweet. Cavity small. A very showy new variety. A good shipper; vine very hardy; intermediate in ripening. Suitable for both light and heavy soils, and certain to sell wherever introduced. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 30c.; per lb. 90c.

Netted Nutmeg Cantaloupe. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 30c.; per lb. 90c.

Green Citron Cantaloupe. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 30c.; per lb. 90c.

Pineapple. Of first quality. Form oblong. A standard sort. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 30c.; per lb. 90c.

Miller's Cream. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 30c.; per lb. 90c.

Osage. A new salmon-fleshed variety, favorably thought of in the Chicago and other Western markets. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 30c.; per lb. 90c.

California Citron. Flesh deep orange, attractive in appearance. Weight up to twelve pounds. Eighteen to twenty will fill a barrel. Suitable for heavy soil. Pkts. 5c. and 10c.; per oz. 15c.; per $\frac{1}{4}$ lb. 35c.; per lb. \$1.25.

Surprise. A citron of cream-colored rind, with thick salmon-colored flesh, large and early. An excellent sort. Suitable for heavy soil. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 30c.; per lb. 90c.

Hackensack or Turks Cap. Flesh green, a favorite with Market Gardeners. One of the best Melons for shipping, will carry ten days. Twenty will generally fill a barrel. Five hundred Melons selected for our own seed weighed 2500 pounds. Suitable for heavy soil. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; per lb. 80c.

Missouri. A new sort of rare good quality. Form globular, flattened at each end, wonderfully ribbed, with dark green cavities, ribs covered with strong netting; flesh green, flavor excellent. Pkts. 5c. and 10c.; per oz. 15c.; per $\frac{1}{4}$ lb. 45c.; per lb. \$1.50.

Extra Early Hackensack. A week to ten days earlier than the old Hackensack. Small foliage. Profitable for Market. Pkts. 5c. and 10c.; per oz. 15c.; per $\frac{1}{4}$ lb. 35c.; per lb. \$1.25.

Montreal. A showy Citron, average weight ten pounds, though going up to twenty. Well ribbed and netted. Flesh deep, sugary, and green in color. Flavor fine. Suitable for heavy soil. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 30c.; per lb. 90c.



Cantaloupe or Citron—Continued.

Casaba (PERSIAN). A very showy Cantaloupe, flesh orange in color. This sort sometimes produces fruit twice as large as an ordinary Cantaloupe, often the size of an ordinary Watermelon. Form oblong. Suitable for heavy soil. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 30c.; per lb. 90c.

Delmonico. A golden fleshed Cantaloupe of New York origin. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 30c.; per lb. 90c.

Large Black Paris. Here we present a Melon which may be termed a show Melon, so large and distinct is it in form and markings, and yet it possesses qualities of the first order. Described, it is a very large, oblong, square-ended Cantaloupe Melon, weighing from ten to fifteen pounds. Rind black; ribs broad, massive and prominent, with deep cavities between; skin somewhat netted; flesh deep orange, very thick and excellent in flavor. Foliage small, and resisting heat. Very showy and selling well in market. Only suitable for black or heavy soil. Pkts. 5c. and 10c.; per oz. 20c.; per $\frac{1}{4}$ lb. 60c.; per lb. \$2.00.

Reedland Giant. A showy Cantaloupe of mammoth size, often reaching twenty-five pounds, and as large as an average sized Watermelon. Flesh green, melting, sugary. Not suitable for light land. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 30c.; per lb. \$1.00.

Large White French. It is a chunky, oblong Cantaloupe Melon of large diameter, fruit weighing on an average about ten pounds. The character of this Melon fits it as a show Melon, and yet it is so delicious in flavor as to make it desirable on any table. Rind whitish green, turning to yellow; ribs protruding to such an unusual degree as frequently to make the fruit prismatic; skin slightly netted; flesh yellow and orange, when ripe the edible portion extending almost to the skin. Only suitable for black or heavy soil. Pkts. 5c. and 10c.; per oz. 20c.; per $\frac{1}{4}$ lb. 60c.; per lb. \$2.00.

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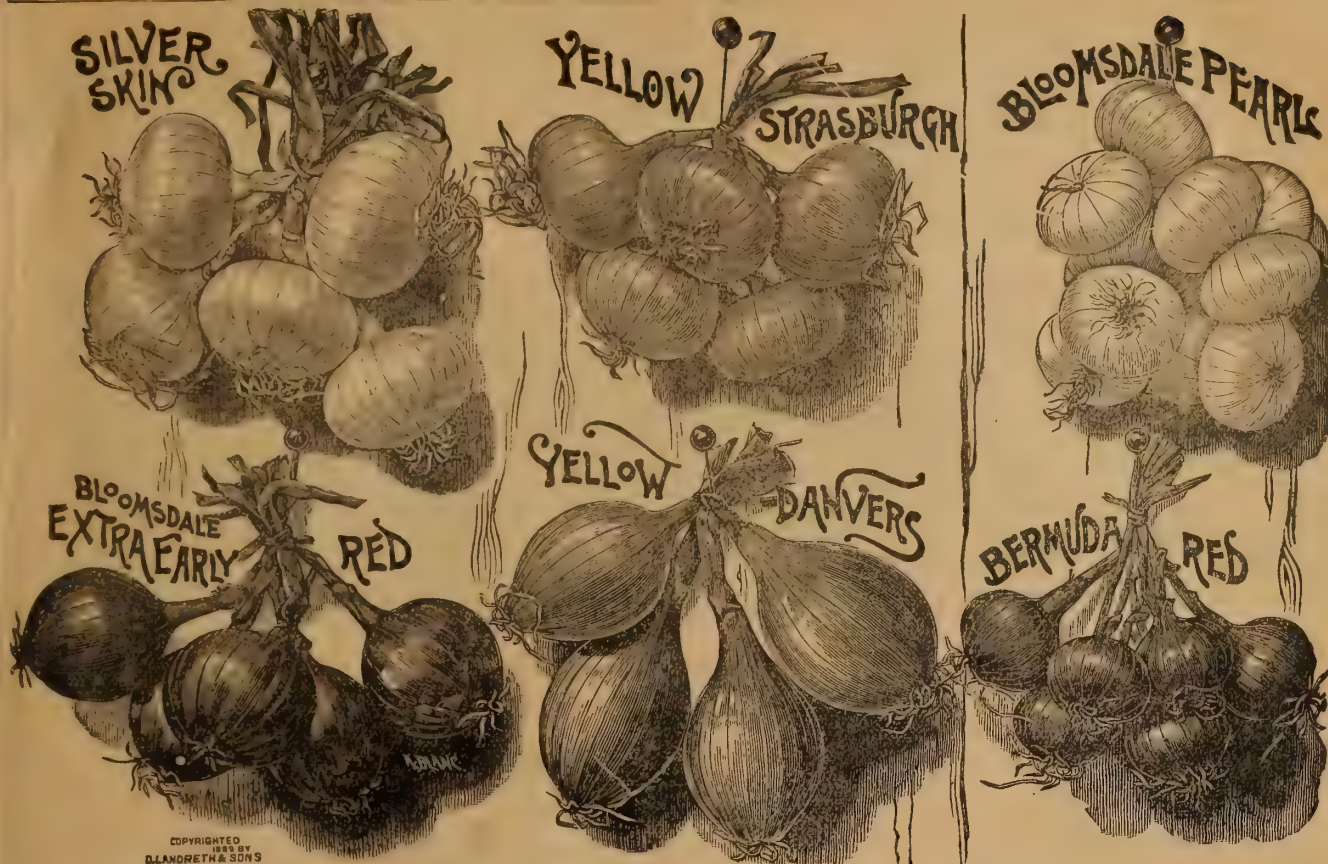
Allium cepa—Ognon—Zwiebel—Cebolla—Rodlog.

Philadelphia grown seed, or such raised in that portion of Pennsylvania is unquestionably earlier than New England Seed, and still more so as compared with Western seed. This is an important feature as the **early marketed** Onions always bring the highest prices. The growth conclusively proves the assertion. Philadelphia seed making bulbs, either as sets or full sized Onions long before seed from any other locality. Try this experiment and be satisfied. The yield of seed being much less to the acre than in any other locality. Philadelphia stock commands a higher price.

LARGE ONIONS FROM SEED.

These cannot be produced in every locality; inquiry of neighbors will always elicit information upon such subjects. When the Apple is in bloom sow in drills one foot apart, drilling six or eight pounds of seed to the acre. Yield 500 to 1000 bushels.

LITTLE BLUE, MO. This is a hard place to perfect Cabbages, but with your Early Drumhead I had ninety-nine per cent of perfect heads, and of Bloomsdale Large Late Flat Dutch ninety-five per cent.



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BY
O, LANDRETH & SONS

ONION--Continued.

SETS FROM SEED.

Drill, when the Apple is in bloom, sixty to seventy-five pounds of Seed to the acre. At midsummer, or whenever the tops die, remove the small bulbs, buttons, or sets as they are indifferently called, produced by this process, to a dry place. In the Autumn, or early in the following Spring re-plant them in rows, the sets two inches apart, the rows wide enough to hoe between them. *Observe*: if not sown quite thickly in the first instance, they attain too large a size and when replanted shoot to seed.

NOTES ON COOKING. No. 175.—**STEWED.**—Remove the coarse skin, cut in slices and put in saucepan with fresh butter and let simmer until a light brown, add some Espagnole and a little Worcestershire sauce, salt and pepper. Cover and cook for twenty minutes.

No. 176.—**BAKED.**—Select largest and most perfect Onions and boil for an hour. Peel off outer portion and put each Onion in a buttered stew pan with Espagnole sauce and broth; sprinkle a little sugar and put a small piece of butter on each Onion. Place a buttered paper on the dish and bake in a moderate oven.

No. 177.—**FRIED.**—Wash, cut in thin slices, dip in cream, add salt, pepper and roll in flour, fry in hot lard till crisp.

CHOICE ONION SEED TO GROW LARGE BULBS.

Extra Early Bloomsdale Pearl. The most remarkable Onion ever introduced. *Earliest* of all. *Pearly white, translucent*; growing almost with the *rapidity* of a Radish. Form flat, flavor very mild, keeping qualities good. Try it and you will not want any other sort. On very rich soil, will grow too large for market—five and six inches across. Pkts. 5c. and 10c.; per oz. 35c.; per $\frac{1}{4}$ lb. 95c.; per lb. \$3.50

Bermuda Island White (EXTRA EARLY). Earlier in maturity than the Bermuda Red, and more flat, and though shipped as a White Bermuda, has quite a yellowish character. Pkts. 5c. and 10c.; per oz. 25c.; per $\frac{1}{4}$ lb. 70c.; per lb. \$2.50.

Bermuda Island Red. Well-known as among the earliest Onions appearing in the market shipped from Bermuda in immense quantities and planted in Florida to very great profit. Pkts. 5c. and 10c.; per oz. 25c.; per $\frac{1}{4}$ lb. 70c.; per lb. \$2.50.

Extra Early Yellow. Valuable Sort. This Onion ripens immediately after the Pearl and Bermuda, before the Extra Early Red and two or three weeks before any yellow variety. Pkts. 5c. and 10c.; per oz. 35c.; per $\frac{1}{4}$ lb. 95c. per lb. \$3.50.

Bloomsdale Extra Early Red. A variety of *unusually* early maturity; medium size, deep red in color and an excellent keeper. This is a special strain difficult to obtain elsewhere. Pkts. 5c. and 10c.; per oz. 35c.; per $\frac{1}{4}$ lb. 95c.; per lb. \$3.50.

Extra Early Barletta. Similar to the Silver Queen possibly earlier, very choice. Pkts. 5c. and 10c.; per oz. 30c.; per $\frac{1}{4}$ lb. 85c.; per lb. \$3.00.

Italian Queen. An extra early small Silver Skin. Pkts. 5c. and 10c.; per oz. 30c.; per $\frac{1}{4}$ lb. 85c.; per lb. \$3.00.

Bloomsdale Silver Skin or White. A mild, pleasant flavored variety admirable for family use, not so good a keeper as the dark skinned varieties but better flavored and always salable. Crop very short. Pkts. 5c. and 10c.; per oz. 45c.; per $\frac{1}{4}$ lb. \$1.20; per lb. \$4.50.

Silver Skin. An early white, flat Philadelphia variety. Pkts. 5c. and 10c.; per oz. 45c.; per $\frac{1}{4}$ lb. \$1.20; per lb. \$4.50.

Paris Silver Skin. Preferred by the leading French pickling houses. Pkts. 5c. and 10c.; per oz. 35c.; per $\frac{1}{4}$ lb. 95c.; per lb. \$3.50.

White Portugal. Pkts. 5c. and 10c.; per oz. 35c.; per $\frac{1}{4}$ lb. 95c.; per lb. \$3.50.

Cross and Blackwell's Silver Pickling. While of the highest reputation as a rare, waxy pickle Onion, it is very desirable as an early garden sort. Pkts. 5c. and 10c.; per oz. 30c.; per $\frac{1}{4}$ lb. 85c.; per lb. 3.00.

Bloomsdale Large Yellow Strasburg. A reliable widely cultivated variety, not so strong in flavor as the Red. Crop short. Pkts. 5c. and 10c.; per oz. 30c.; per $\frac{1}{4}$ lb. 85c.; per lb. \$3.00.

Yellow Dutch. A flat yellow variety. Pkts. 5c. and 10c.; per oz. 20c.; per $\frac{1}{4}$ lb. 50c.; per lb. \$1.75.

GIANT RED GARGANUS. A monstrous red-skinned, globular Italian Onion, known in some sections as **Pompeii**. Pkts. 5c. and 10c.; per oz. 30c.; per $\frac{1}{4}$ lb. 85c.; per lb. \$3.00.

GIANT WHITE GARGANUS. Also known as **Silver King**; a giant Italian variety. Pkts. 5c. and 10c.; per oz. 30c.; per $\frac{1}{4}$ lb. 85c.; per lb. \$3.00.

Postage Extra. On Peas and Beans, 16 cents per quart, and Corn, 15 cents per quart; other small Seeds, 8 cents per pound. Quarter pound and under, and 5 and 10 cent Flat Papers, Free of Postage.

MERCHANTS ARE NOT CHARGED FOR CARTAGE



Shipping ONION SETS at Landreth's private station and railroad siding, BLOOMSDALE FARM. The New York and Philadelphia Division of the Pennsylvania R. R. runs for nearly two miles through the farm. Drying House No. 7 and Corn Crib No. 32 in distance.

Large Yellow Globe Danvers. An oval-shaped, straw-colored, long keeping variety. Superior to the Flat Yellow Dutch, the seed of which latter, a cheap variety, is often deceptively sold for it. Pkts. 5c. and 10c.; per oz. 20c.; per $\frac{1}{4}$ lb. 50c.; per lb. \$1.75.

Yellow Danvers. A flat form of good keeping. Pkts. 5c. and 10c.; per oz. 20c.; per $\frac{1}{4}$ lb. 50c.; per lb. \$1.75.

Wethersfield Large Red. Be not deceived in Wethersfield, there are many types; some selections ripen in August, others in September, others as late as October. We need not say the variation in time makes a difference in price of product. That which we offer is the early form, twice the value of the later. Pkts. 5c. and 10c.; per oz. 15c.; per $\frac{1}{4}$ lb. 50c.; per lb. \$1.60.

El Paso (Mexican). A silvery white, flat sort, growing to a weight of two pounds under irrigation. Pkts. 5c. and 10c.; per oz. 65c.; per $\frac{1}{4}$ lb. \$1.70; per lb. \$6.50.

White Rocca. A white-skinned variety producing large bulbs, round to oval in shape. Pkts. 5c. and 10c.; per oz. 30c.; per $\frac{1}{4}$ lb. 85c.; per lb. \$3.00.

Red Rocca. On congenial soils producing a large solid oval bulb of red skin. Pkts. 5c. and 10c.; per oz. 30c.; per $\frac{1}{4}$ lb. 85c.; per lb. \$3.00.

Southport Red Globe. A very desirable round red variety, heavy, a large producer, and a good shipper. Very salable in market. Pkts. 5c. and 10c.; per oz. 25c.; per $\frac{1}{4}$ lb. 70c.; per lb. \$2.50.

Southport Yellow Globe. A favorite yellow globe variety in the markets of New York and Boston. Solid and a good keeper. Pkts. 5c. and 10c.; per oz. 25c.; per $\frac{1}{4}$ lb. 70c.; per lb. \$2.50.

Southport White Globe. A showy large white variety. Pkts. 5c. and 10c.; per oz. 25c.; per $\frac{1}{4}$ lb. 70c.; per lb. \$2.75.

SEED FOR SETS.

Producing best SETS if sown thickly, also largest bulbs if sown thinly.

Bloomsdale Silver Skin or White. A mild pleasant flavored variety, admirable for family use, not so good a keeper as the dark skinned varieties, but better flavored and always salable. Very superior to the White Portugal, which is sometimes sold for Silver Skin. Pkts. 6c. and 10c.; per oz. 40c.; per $\frac{1}{4}$ lb. \$1.00; per lb. \$3.75.

Bloomsdale Large Yellow Strasburg. A reliable and widely cultivated variety not so strong in flavor as the Red; a good keeper, valuable for shipping. Pkts. 5c. and 10c.; per oz. 30c.; per $\frac{1}{4}$ lb. 85c.; per lb. \$3.00.

SETS.

THREE QUARTS OF SEED TO 100 YARDS OF ROW.

The growth of Onion sets has for nearly a century been with us a specialty. Philadelphia sets are everywhere recognized as the best in form and in keeping qualities, being solid, brighter, and in every respect better ripened than those grown elsewhere. We generally drill each Spring upon our own lands, two tons, 4000 pounds of seed for the production of sets.

LARGE ONIONS FROM SETS. In all localities south of the latitude of Central Virginia or Central Kentucky we recommend that Onion sets of all varieties be planted in October and November, as by early Autumn planting there is a gain in size and early maturity. Plant in rows at a sufficient distance apart in the row so as to afford them room to produce full-sized bulbs. This will consume eight to ten bushels to the acre. Onions produced by this system can be placed in market long before those grown directly from seed, and the higher price received for early Onions warrants the outlay.

We grow every year the following varieties of Onion sets, and have them ready for shipment from August 15th.

Extra Early Bloomsdale Pearl Sets. The most remarkable Onion ever introduced. Earliest of all. Pearly white, translucent and waxy, growing with the rapidity of a Radish. Form flat; flavor so mild that it can be eaten like an Apple; keeping qualities good. This wonderful variety, if planted on very rich bottom soil, will grow too large for market—five to six inches across. It should accordingly be planted on thin soil.

NOTE.—Bloomsdale Pearl Sets, as well as Bermuda Sets, to fully develop their merits, should be planted between September 15th, and 1st of October, as, if kept longer, they sprout and lose part of their vitality.

We only grow Pearl sets on contracts made before 15th of March of each year and for shipment 1st of September. We are ready to register orders for crop of 1893 of one bushel or more at any time from the present until 15th of March, 1892. Contract price \$6 per bushel, crates extra—cash before shipment. Planted 1st. October they can be pulled 1st March.

OUR PATENT SAFETY CRATES, AND BARRELS FOR ONION SETS, EXTRA, VIZ.: TWO BUSHEL CRATE, 25 CTS.; ONE BUSHEL CRATE, 15 CTS.; HALF BUSHEL CRATE 12 CTS.; BARREL (THREE BUSHELS), 35 CTS. POSTAGE ON ONION SETS, 15 CTS. PER QT. EXTRA.

Bloomsdale Silver Skin.....	per bushel \$5 00,	per quart 25 cts.
Extra Early Paris Silver Skin	" 5 00,	" 25 cts.
Extra Early Bermuda White	" 6 00,	" 30 cts.
Extra Early Bermuda Red...	" 6 00,	" 30 cts.
Bloomsdale Extra Early Red	" 4 50,	" 25 cts.
Danvers Yellow.....	" 4 25,	" 20 cts.
Yellow.....	" 4 00,	" 20 cts.
Red.....	" 4 00,	" 20 cts.
Red Wethersfield.....	" 4 25,	" 20 cts.
Top Onions (Red), (28 lbs. per bush).	" 6 00,	" 30 cts.
Potato Onions.....	" 5 00,	" 30 cts.
Shallots.....	"	" 25 cts.

WHEATLAND, IOWA.—I have used Landreth's Seeds for fifty years, and have never been fooled in vitality or quality.

MUSHROOM SPAWN. (Imported.)

Agaricus Campe tris—*Champignon comestible*—*Champignonbrut*—*Seta*—*Kampernoelle*.

The culture of Mushrooms to the initiated is very easy, but it is a subject of much difficulty to the novice. We cannot attempt here to give at length the necessary directions but refer the inquirer to some of the various publications upon the subject.

Plant one pound of spawn to the square foot. Kept on sale in the form of Bricks. The spawn is planted in dark pits, caves, in out-door hot-beds, or on banks of compost. Per lb. 12c.

NOTES ON COOKING: No. 151. **STEWED.**—Wash thoroughly, peel and cut off injured parts. Place in porcelain stewing pan with salt, pepper and butter, and two teaspoonsful of salt water, stew for eight minutes. Serve on toast.

No. 152. **BAKED.**—Clean thoroughly, remove the stems and fill the cavities with stuffing composed of onion, tomato, parsley, chopped very fine. Add salt and pepper, put in a saucepan with butter, stew for twenty minutes. Add crumbs of bread and thicken, fill the patties and spread crumbs upon the top. Bake in a moderate oven a few minutes and serve with brown sauce.

MUSTARD.

Sinapis alba and *S. nigra*—*Moutarde*—*Senf*—*Mostaza*—*Mostaard*.

FIVE OUNCES OF SEED TO 100 YARDS OF ROW.

Sow early in the Spring in rows one foot apart. To have a succession the sowings should be made every two or three weeks till October. Cut young; when old the flavor is strong. Once sown in the garden it is pretty certain to perpetuate itself.

Bloomsdale Large-Leaved (EARLY). So named by reason of producing leaves when fully developed as long and broad as the largest Tobacco. The leaves when small are very tender, and admirable as a salad. Pkts. 5c. and 10c.; per oz. 15c.; per $\frac{1}{4}$ lb. 45c.; per lb. \$1.50.

Creole (EARLY). A fine curled sort. It is quite ornamental in appearance. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 30c.; per lb. \$1.00.

White. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 10c.; per lb. 30c.

Brown. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 10c.; per lb. 30c.

Giant Southern Curled. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 30c.; per lb. \$1.00.

MASTURTIIUM, or INDIAN CRESS.—*Tropaeolum majus*—*Capucine grande*—*Capuchina grande*—*Capusiner-ober*—*Indische-Kresse*—*Capucine-Kers*.

FOUR OUNCES OF SEED TO 100 YARDS OF ROW.

At about Corn-planting season sow in drills at three feet and thin out to ten inches, or plant to trellis work. The dwarf is the best, as it does not require sticks nor training.

The flowers and young leaves are used as a Salad. The seed-pods, with foot-stalks attached, are gathered while green and tender, and pickled as a substitute for Capers.

Tall Crimson. A popular variety for garden culture. Pkts. 5c. and 10c.; per oz. 15c.; per $\frac{1}{4}$ lb. 35c.; per lb. \$1.25.

Dwarf Crimson. The plant is exceedingly ornamental. Pkts. 5c. and 10c.; per oz. 15c.; per $\frac{1}{4}$ lb. 35c.; per lb. \$1.25.

OKRA.—*Hibiscus esculentus*—*Gombaud*—*Ocker ober Gombo*—*Gombo*—*Quimbombo*.

TWELVE OUNCES OF SEED TO 100 YARDS OF ROW.

Plant the seed when the apple is in bloom, in hills or drills; if in hills, two feet apart, and two or three plants in each; or in drills three feet apart, and eight or ten inches between the plants. The seeds are liable to rot in the ground, and should be put in thickly to secure the requisite quantity of plants. Very rich ground is demanded by this vegetable. It is necessary to make an early and later sowing to secure an uninterrupted supply throughout the season.

NOTES ON COOKING: No. 165. **BOILED.**—Wash and cook in cold water to a boil, refresh and cook again with boiling water till tender. Add butter and salt and serve with butter sauce as described under receipt No. 2.

No. 166. **STEWED.**—Wash and cut off ends, place in stewing pan with a little water, boil until soft, drain, season and serve with melted butter.

No. 167. **VEGETABLE.**—Cut the Okra in small pieces, put in a pan with butter and sweet oil, and let it simmer for three minutes, add tomato sauce, salt, pepper and small pieces of butter. Or—

No. 168. **SOUP.**—The Okra for soup must be tender, which condition can only be found when the pods are small. To prepare Okra Soup cut chicken into small pieces, boil, refresh, add Okra cut in small sections, rice and tomatoes. Continue boiling till the chicken is quite tender, season with pepper and salt.

Dwarf. Height three feet. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; per lb. 75c.

Tall. Height five feet. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; per lb. 75c.

Prolific. Height four feet. Very prolific in long, smooth and slim pods. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; per lb. 75c.

New Southern. A new dwarf variety, an acquisition. Pods long, very slim, cylindrical, green, smooth, very choice. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 30c.; per lb. \$1.00.

Landreth's Long Green Pod. A new sort producing pods of unusual length, often ten inches long when mature, very slim and of intensely green color. The best of all green sorts are canned for Winter use in large quantities. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; per lb. 75c.

Landreth's Long White Pod. New. Pods unusually long, often ten inches, very slim, the best for table use or canning. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; per lb. 75c.

PARSLEY.—*Apium petroselinum*—*Persil*—*Peterfille*—*Perejil*—*Petersilje*.

The drilling should take place when the Cherry is in bloom, and may be continued until early Autumn.

If for horse culture, the rows should be three feet apart, if for hand culture, the rows should be eighteen inches apart.

Two ounces of seed will sow one hundred yards of row, or eight pounds will sow an acre.

Single. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; per lb. 65c.

Fine Curled. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; per lb. 75c.

Moss Curled. Extra fine in appearance. A shy seeder and therefore high in price. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 30c.; per lb. \$1.00.

Fern Leaved. Exquisitely curled, and as a culinary decoration, very choice. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; per lb. 80c.

Emerald. Very superior, very fine curled and twisted leaf, of deep green color. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; per lb. 80c.

PARSNIP.—*Pastinaca sativa*—*Panais*—*Chirivia*—*Pastinate*—*Pastinak*.

THREE OUNCES OF SEED TO 100 YARDS OF ROW.

The Parsnip is a vegetable of merit, easily raised and of exceeding productiveness. It is a delicious table vegetable, and is famous in some districts as a food for swine.

When the Peach is in blossom, sow in shallow drills in good ground deeply dug; cover the seed lightly. When the plants are up two or three inches, thin them to stand four inches asunder. Yield 300 to 700 bushels.

NOTES ON COOKING: No. 189. **FRIED.**—Boil until tender, remove skin, cut in slices, dip in butter, roll in bread crumbs, and fry dry in hot lard.

No. 190. **SAUTE.**—When boiled, cut in slices, place in frying pan with butter, salt, pepper and hashed Parsley.

Bloomsdale. The Bloomsdale is the best bred and handsomest Parsnip to be found—it is a new form, half long, wedge shaped, hollow crowned and very broad at the shoulders, easily taken out of the ground, and producing more tons to the acre than the longer and more slim varieties. Do not confound this with common stock which produces slim roots and so long as to be next to impossible of extraction from the ground. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 20c.; per lb. 70c.

Sugar, Hollow Crowned, or Cup. An old variety. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 20c.; per lb. 60c.

Turnip-Rooted. This variety has a root the form of a flat or round Turnip. Earlier than the long forms, and therefore desirable for early use. Especially adapted to shallow soils, hard clays or gravels, by reason of its surface development. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 20c.; per lb. 70c.





PEAS *Pisum sativum*—Pois—Gui ante—Erbsen—Haverert.

THREE QUARTS OF SEED TO 100 YARDS OF ROW.

Peas are among the first seeds that may be sown at close of Winter, frequently being planted before sharp frosts are fully over. The drilling of Peas may be safely commenced when the Peach is in bloom and continued at intervals up to within sixty days of frost for the early kinds, or seventy days for the intermediate varieties, or eighty days for the later sorts. Late-sown Peas are not so profitable as those sown in the spring, and often are found to be subject to mildew. Landreth's Extra Early will be found to be the best for Autumn and Spring sowing, on account of its early ripening habit and its ability to resist mildew. The dwarf varieties may be drilled at two feet if cultivated by horse power, or fifteen inches if to be hoed by hand. The varieties of medium length should be drilled not closer than three feet and the tall growing sorts at five feet apart. The number of Peas in a row may vary from ten to the foot, in the case of the very tall kinds, to eight in the foot of the medium height, and six to the foot of the very tall kinds. Yield 100 to 300 bushels. At Philadelphia the highest average price paid for Peas was \$2.00 per bushel for Early Peas is from \$2.00 to \$4.00 per bushel, and the highest price paid for late varieties is \$1.50 to \$2.00 per bushel. Early Peas are not grown profitably at less than 80 cents per bushel, nor late Peas at less than 60 cents per bushel. The Pea thrives best in light, loamy soil, the early and dwarf sorts demand rich ground.

NOTES ON COOKING. No. 194. **BOILED.** Cook in salted water over quick fire until tender, refresh, strain thoroughly, season with salt, pepper, butter, and a little sugar.

No. 195. **SOUP.**—Use split or fresh green Peas, wash and put on fire with ham-bone, add onions, carrots, knuckle of veal. When the meat is cooked remove it and strain the soup through a fine sieve, add a small quantity cream, butter, and season to taste. Serve with fried bread crumbs. Soup not to be too thick. Peas are best when freshly picked. They should never be shelled till wanted. When wilted swell by soaking in cold water for an hour.

EARLIEST SORT. LANDRETH'S CELEBRATED EXTRA EARLY INTRODUCED BY US IN 1823. Is put up in Red Cloth Bags wired and lead-sealed with our Bell Trade-mark.

Of one bushel, halves, quarters and eighths—no extra charge for bags—and in Sealed Card-board Packages of one pint and one-third parts, and in Flat Packets. We will sell them in this form *above*, introduced by us in the Autumn of 1876, to check the enormous frauds perpetrated by irresponsible parties, who alike injured the conscientious merchant, the consumer, and ourselves by palming upon the public as LANDRETH'S EXTRA EARLY PEAS, stock of which we had no knowledge of, and of doubtful quality at best. Purchasers of Landreth's Sealed Red Bags can plant the contents with confidence, and rest satisfied to abide the result. Any Extra Early Peas offered loose in bulk as Landreth's are fraudulent.

Landreth's Extra Early Pea (REGISTERED). This is the earliest, most productive, most money-making and in every way the best round white Pea. This Pea is taken as the standard for earliness and profit by all our competitors in the seed trade, when estimating the merits of their own particular specialties in early sorts. This comparison is taken because the reputation of the Landreth Pea has been established everywhere in the United States as unquestionably the best as respects early maturity and purity. We have had frequent reports of 150 bushels of pods picked from one bushel of seed planted. One English seed grower in Sussex writes: "We are much pleased to inform you that your Extra Early Pea is a very good one. We are just harvesting a crop grown from your seed—the first harvested in this district." Another in Kent: "I have much pleasure in saying that your Landreth's Extra Early Peas gave me great satisfaction. They were well podded and the pods were well and evenly filled and they were particularly sweet flavored. These Peas were sown with early English sorts, and held their own well beside them. They were sown March 22, and were as forward as English Peas sown before Christmas." A German seedsman writes: "The Landreth's Extra Early Peas are undoubtedly the finest Peas in cultivation. I think them so good that it would be impossible for you or any one to improve them." And an experienced French house says: "Your Extra Early Peas are the best I have ever seen. They are the earliest I have ever seen, days earlier than the American Wonder, and four days earlier than our earliest sorts." Pkts. 5c. and 10c.; per qt. 30c.; per 1/2 bush. \$1.00; per bush. \$6.00.

No. 4284.

UNITED STATES OF AMERICA.

PATENT OFFICE.

TO WIT: Be It Remembered, that on the seventh day of November—Anno Domini 1884, Oliver Landreth, of Philadelphia, Pennsylvania, deposited in this office for registration a Label, of which the following is the title:

"LANDRETH'S' EXTRA EARLY PEAS."

The right whereof he claims as sole proprietor, in conformity with the law of the United States entitled "An Act to amend the law relating to Patents, Trade-marks and Copyrights," approved June 18, 1874.

In testimony whereof I have caused the seal of the Commissioner of Patents to be hereunto affixed this ninth day of December, 1884, and of the Independence of the United States, the one hundred and ninth.

Given under my hand at Washington, D. C. The foregoing is a copy of the record, and of the original deposited in the Patent Office.

BENJ. BUTTERWORTH.

Commissioner of Patents.

Alpha. Ripens with Extra Early. Pkts. 5c. and 10c.; per qt. 25c.; per $\frac{1}{2}$ bush. \$1.40.; per bush. \$5.00.

Sitka. Identical with Alaska, a green-seeded Extra Early Pea. Pkts. 5c. and 10c.; per qt. 25c.; per $\frac{1}{2}$ bush. \$1.40.; per bush. \$5.00.

Kentish Invicta. Pkts. 5c. and 10c.; per qt. 20c.; per $\frac{1}{2}$ bush. \$1.10.; per bush. \$4.00.

American Wonder. Vine six to eight inches high, and very prolific in pods of striking form and size. In maturity it is among the first earlies. Pkts. 5c. and 10c.; per qt. 35c.; per $\frac{1}{2}$ bush. \$1.70.; per bush. \$6.50.

Early Kent. This comes in after Landreth's Extra Early. Pkts. 5c. and 10c.; per qt. 20c.; per $\frac{1}{2}$ bush. \$1.10.; per bush. \$4.00.

First Crop. An Extra Early variety. Pkts. 5c. and 10c.; per qt. 20c.; per $\frac{1}{2}$ bush. \$1.10.; per bush. \$4.00.

Morning Star. An Extra Early Pkts. 5c. and 10c.; per qt. 20c.; per $\frac{1}{2}$ bush. \$1.10.; per bush. \$4.00.

Philadelphia Extra Early Form of Extra Early. The type usually sold throughout the country as the first early. Pkts. 5c. and 10c.; per qt. 20c.; per $\frac{1}{2}$ bush. \$1.10.; per bush. \$4.00.

Caractacus. Similar to the Extra Early Prince Albert. Pkts. 5c. and 10c.; per qt. 25c.; per $\frac{1}{2}$ bush. \$1.40.; per bush. \$5.00.

Improved Daniel O'Rourke. Pkts. 5c. and 10c.; per qt. 20c.; per $\frac{1}{2}$ bush. \$1.10.; per bush. \$4.00.

Tom Thumb. This productive variety was introduced and named by us in 1850; vine bushy, growing to a height of five to eight inches. Pkts. 5c. and 10c.; per qt. 25c.; per $\frac{1}{2}$ bush. \$1.40.; per bush. \$5.00.

Blue Peter. A second early variety, growing about ten inches high. Pkts. 5c. and 10c.; per qt. 35c.; per $\frac{1}{2}$ bush. \$1.70.; per bush. \$6.50.



Landreth's Extra Early.



Sitka.



Blue Peter.



Premium Gem.



Advancer.



Pride of the Market.



Forty-fold.



Stratagem.



Hero.



Telephone.

INTERMEDIATE SORTS.

Premium Gem. An improvement upon the Little Gem. Pkts. 5c. and 10c.; per qt. 25c.; per $\frac{1}{2}$ bush. \$1.40.; per bush. \$5.00.

McLean's Little Gem. An admirable second early, maturing for table fifty-four days from germination. Pkts. 5c. and 10c.; per qt. 25c.; per $\frac{1}{2}$ bush. \$1.40.; per bush. \$5.00.

McLean's Advancer. A green wrinkled variety, maturing in fifty-five days after sprouting; vine eighteen inches high. Pkts. 5c. and 10c.; per qt. 20c.; per $\frac{1}{2}$ bush. \$1.10.; per bush. \$4.00.

Pride of the Market. A round blue Pea. Certainly one of the best of the late introductions. Height of vine fifteen to eighteen inches. Pods of enormous size, borne nine to ten on a vine, and containing as many Peas in each pod. Pkts. 5c. and 10c.; per qt. 30c.; per $\frac{1}{2}$ bush. \$1.60.; per bush. \$6.00.

Stratagem. A blue, wrinkled, marrow, English dwarf Pea of rare excellence. Vines twenty to twenty-four inches, bearing six to seven immense pods of ten Peas each. Pkts. 5c. and 10c.; per qt. 30c.; per $\frac{1}{2}$ bush. \$1.50.; per bush. \$5.50.

French Canner. This is the celebrated Pea used in France by Cannermen. It is extraordinarily prolific, and is considered abroad as the

Early Frame (EARLY WASHINGTON, EARLY MAY, DANIEL O'ROURKE, ETC.). A second early sort, maturing for table in fifty-six days. Height of vine three feet. Pkts. 5c. and 10c.; per qt. 20c.; per $\frac{1}{2}$ bush. \$1.10.; per bush. \$4.00.

Early May. Pkts. 5c. and 10c.; per qt. 20c.; per $\frac{1}{2}$ bush. \$1.10.; per bush. \$4.00.

Early Daniel O'Rourke. Pkts. 5c. and 10c.; per qt. 20c.; per $\frac{1}{2}$ bush. \$1.10.; per bush. \$4.00.

only suitable sort. It has a long slim pod containing from seven to nine small Peas of most excellent flavor. In height the vine is about three feet and the pods ripen for picking in about sixty days. It is a grand main crop Pea. Pkts. 5c. and 10c.; per qt. 35c.; per $\frac{1}{2}$ bush. \$1.70.; per bush. \$6.50.

Horsford's Market Garden. A prolific and continuous producer of pods of over average size. Desirable for private garden. Pkts. 5c. and 10c.; per qt. 30c.; per $\frac{1}{2}$ bush. \$1.60.; per bush. \$6.00.

Everbearing. Somewhat similar to Abundance. Pkts. 5c. and 10c.; per qt. 25c.; per $\frac{1}{2}$ bush. \$1.40.; per bush. \$5.00.

Abundance. A productive wrinkled variety, maturing after the Gem. Pkts. 5c. and 10c.; per qt. 25c.; per $\frac{1}{2}$ bush. \$1.40.; per bush. \$5.00.

Eugenie. This is among the most luscious of all Peas, ripens sixty-three days after germination. Height thirty inches. Pkts. 5c. and 10c.; per qt. 30c.; per $\frac{1}{2}$ bush. \$1.60.; per bush. \$6.00.

Short Straw Marrow. A new dwarf marrowfat of superior excellence, early and productive. Vine two feet. Pkts. 5c. and 10c.; per qt. 20c.; per $\frac{1}{2}$ bush. \$1.10.; per bush. \$4.00.

LATE SORTS.

Yorkshire Hero. A showy wrinkled variety, maturing after the Little Gem. It is hardy, productive, and better than Champion. Pkts. 5c. and 10c.; per qt. 20c.; per $\frac{1}{2}$ bush. \$1.15.; per bush. \$4.25.

Champion of England. Wrinkled and very sugary, requires sticking; ripens for table in seventy days from germination. Pkts. 5c. and 10c.; per qt. 20c.; per $\frac{1}{2}$ bush. \$1.15.; per bush. \$4.25.

Forty-fold (IMPROVEMENT ON CHAMPION.) A third early variety. Pods large, Pea wrinkled and sugary. Pkts. 5c. and 10c.; per qt. 25c.; per $\frac{1}{2}$ bush. \$1.25.; per bush. \$4.75.

Telephone. Large wrinkled seeds. Height of vine three feet. The most showy tall Pea in existence—producing from seven to ten showy straight pods—containing nine to ten Peas in a pod. Pkts. 5c. and 10c.; per qt. 30c.; per $\frac{1}{2}$ bush. \$1.60.; per bush. \$6.00.

EDIBLE SUGAR PODS.—Pods used same as snap Beans.

Dwarf Purple Blossom Sugar. Matures in seventy days from germination. Pkts. 10c.; per qt. 50c.

Tall Purple Blossom Sugar. Same general character as the preceding, but taller. Pkts. 10c.; per qt. 50c.

Dwarf White Blossom Sugar. Height of vine twenty inches, pods small but crowded with Peas. We are now able to meet a fre-

quent demand for a small-seeded Dwarf White Blossom Sugar. Pkts. 10c.; per qt. 60c.

Tall White Blossom Sugar. Height thirty-six inches, pods large. We are at last in a position to fill orders for a reliable Sugar Pea, of white bloom and large white seed. Pkt. 10c.; per qt. 60c.

If you want varieties of seed NOT kept by your Merchant he can get them for you or you can write to us.

PEPPER.

Capcium Annum—Piment—Peffer—Pimiento.

ONE OUNCE OF SEED TO 100 YARDS OF ROW.

Start the plants under glass in early Spring, or outside when the Apple is in bloom, against the shelter of a board fence or garden wall. Transplant after Corn-planting time, setting in rows at three feet and two feet in the row.

Under good cultivation 200 to 350 bushels should be grown to the acre. The best prices for Peppers are obtained after frost. Commission Merchants pay the Truckers 40 to 50 cents per bushel for first picking, but later on the price increases.

Golden Bell. Similar in form to Sweet Spanish. Pkts. 5c. and 10c.; per oz. 30c.; per $\frac{1}{4}$ lb. 85c.; per lb. \$3.00

Large Sweet Spanish. The large red variety generally used for pickles. Pkts. 5c. and 10c.; per oz. 30c.; per $\frac{1}{4}$ lb. 85c.; per lb. \$3.00.

Tomato, or Squash Shaped, or Bonnet. Used for pickles. Fruit red and flat, like a Tomato. Pkts. 5c. and 10c.; per oz. 30c.; per $\frac{1}{4}$ lb. 85c.; per lb. \$3.00.

Red Cherry. Ornamental round pickles. Pkts. 5c. and 10c.; per oz. 35c.; per $\frac{1}{4}$ lb. 95c.; per lb. \$3.50.

Small Chili Red. Fruit red, small, ovoid, very hot. Pkts. 5c. and 10c.; per oz. 35c.; per $\frac{1}{4}$ lb. 95c.; per lb. \$3.50.

Celestial. Very productive, some plants producing as many as one hundred and fifty fruit, conical in shape, fruit from one to two inches long. Fruit green from the blossom, turning alternately to lemon, golden and scarlet. Pkt. 10c.; per oz. 50c.



Sweet Spanish Pepper.



Cayenne Pepper.



Tomato-shaped Pepper.



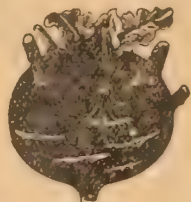
Cherry Pepper.



Large Purple Egg-Plant.



Large White Egg-Plant.



Purple Kohl-Rabi.



White Vienna Kohl-Rabi.



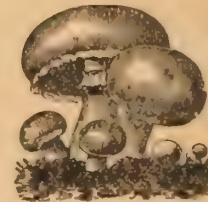
New South Okra.



Long Green Pod Okra.



Carentan-Leek.



Mushrooms.

Cayenne. Fruit three inches in length and slender, very hot. Pkts. 5c. and 10c.; per oz. 30c.; per $\frac{1}{4}$ lb. 85c.; per lb. \$3.00.

Very Small Cayenne. Exceedingly productive, bearing fruit all over the plant, as plentiful as foliage. Fruit one inch in length and very hot. Pkts. 5c. and 10c.; per oz. 35c.; per $\frac{1}{4}$ lb. 95c.; per lb. \$3.50.

Bullnose. A variety producing larger fruit than the Sweet Spanish, but in other respects similar in appearance, very hot. Pkts. 5c. and 10c.; per oz. 30c.; per $\frac{1}{4}$ lb. 85c.; per lb. \$3.00.

PUMPKIN.

Cucurbita—Potiron—Calabaza—Kürbis für Torten und Pieß—Centner Graskar.

The time for planting this seed varies from the first Corn planting until probably a month subsequently. Later than that a successful crop cannot be expected, as this plant requires a long season of growth. When grown with Corn every fourth hill of every fourth row may be planted in Pumpkin seed. During the working of the Corn the Pumpkin plants will stand unharmed and after the Corn culture ceases, the Pumpkin vines will extend over the field covering it entirely if the soil be rich.

NOTES ON COOKING: No. 223. PIE.—Peel, cut in pieces and remove seeds, put over fire with water and cook until tender, mash or pass through a sieve, add powdered sugar, cream, allspice, nutmeg, six eggs, small quantity of brandy, teaspoonful cooking ginger, mix well, bake in moderate oven with one layer of dough.

Yellow Cashaw. The best among the Pumpkins. Weight as high as 60 to 100 pounds. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 20c.; per lb. 70c.

Cheese. A very good table variety. Shape flat, like a cheese box. A good keeper. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 20c.; per lb. 60c.

Common Field. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 15c.; per lb. 40c.

RHUBARB.

Rheum hybridum—Rhubarbe—Rhabarber—Rutbarbo—Rhabarber.

FOUR OUNCES OF SEED WILL SOW 100 YARDS.

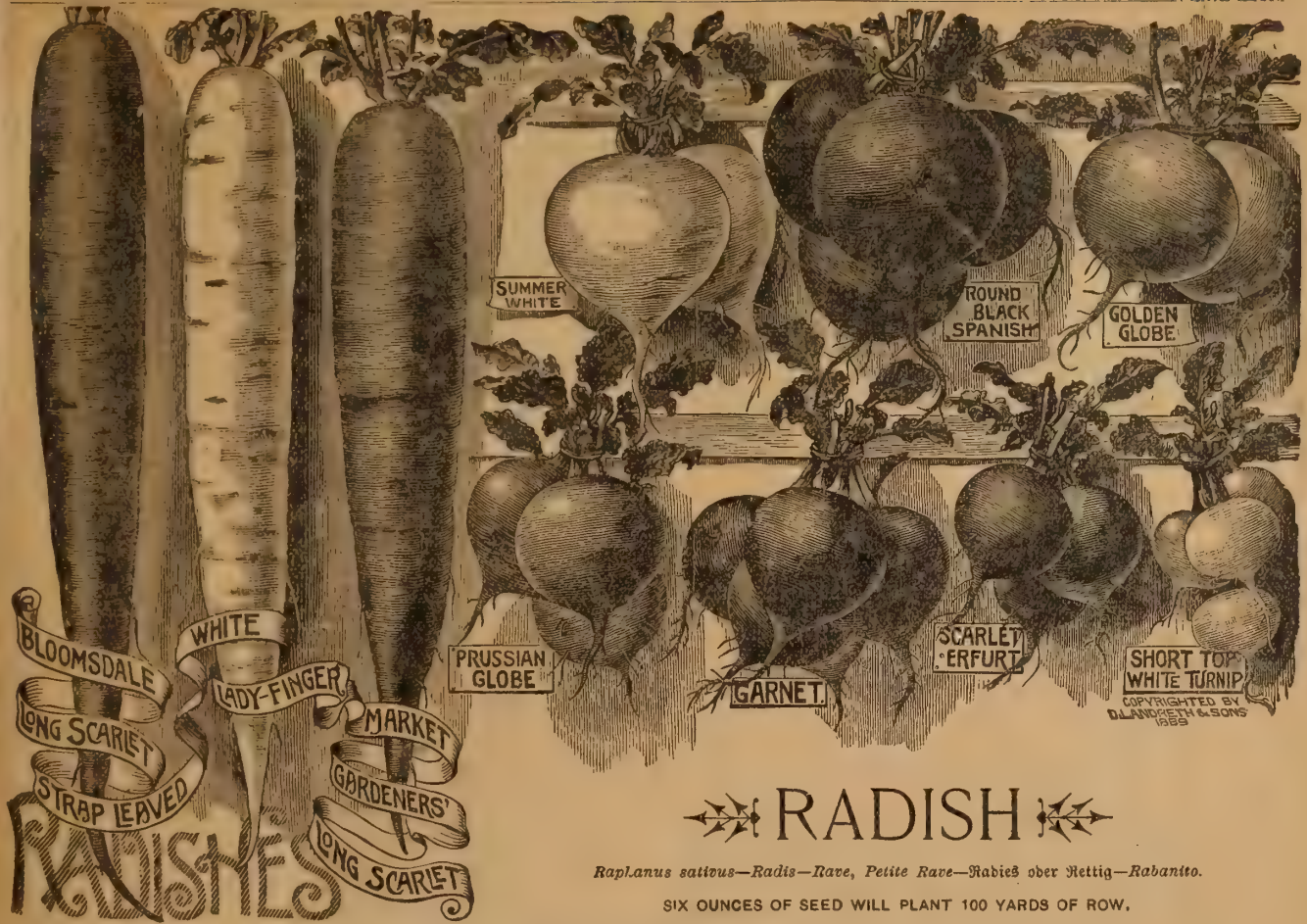
Propagated by buds from old roots or from seed. To raise seedlings sow the seed when the Cherry is in bloom in rows at one foot, and thin the plants to ten inches. To set the seedlings or the buds from old roots, mark out the ground 3x4 or 4x4 feet, preparing a rich bed for each plant.

Success can only be attained on well-manured ground. The fertilizing cannot be overdone.

We supply roots as well as the seed. They continue vigorous many years. Price, 75 cents per dozen; 10 cents each. They are shipped only by express, being too heavy for the mails.

Sow seed in the seed-bed early in the Spring, and transplant in the Autumn or ensuing Spring, to any desired situation, allowing the plant three feet square space. Pkts. 5c. and 10c.; per oz. 15c.; per $\frac{1}{4}$ lb. 45c.; per lb. \$1.60.

ADKINVILLE, N. C. I have been an annual customer of Landreth's seeds for fifteen years, and my parents forty years earlier. My neighbors all depend on me to get your seeds for them.



✦ RADISH ✦

Raplanus sativus—Radis—Rave, Petite Rave—Radies ober Rettig—Rabanito.

SIX OUNCES OF SEED WILL PLANT 100 YARDS OF ROW.

Sow in a sheltered spot when the Cherry is in bloom, the earth being deeply dug, highly fertilized and raked free from clods and stones. Radishes grown on poor, thin soil cannot be made good; they will be misshapen and tough. To be good they must be grown quickly.

Short-Top Earliest White Turnip.

17 DAYS TO MATURITY.

The earliest white-rooted Radish, the best white for forcing, leaves being very few, short and closely set, bulbs very choice in form and delicate in texture and flavor. Pkts. 5c. and 10c.; per oz. 10c.; per ¼ lb. 30c.; per lb. \$.90.

Early Garnet.

18 DAYS TO MATURITY.

The earliest red-rooted Radish. It unites two marked qualities: First, an earliness in maturity for table, surpassing any other red sort; secondly, a rich depth of garnet or ruby color unapproached by any other variety. In form it is Turnip-shaped, in size and form similar to the Early Scarlet. The leaves, very short and small, fit it for forcing in glass house or frame, while its early maturity will astonish the cultivator. Pkts. 5c. and 10c.; per oz. 10c.; per ¼ lb. 25c.; per lb. 80c.

Early Scarlet Prussian Globe.

18 DAYS TO MATURITY.

A small-leaved variety well adapted for forcing under glass; root round and carmine colored, early, very attractive and desirable, fine for forcing. A new color and very choice. Every gardener should have it. Pkts. 5c. and 10c.; per oz. 10c.; per ¼ lb. 25c.; per lb. 75c.

Landreths' White Lady Finger.

23 DAYS TO MATURITY.

A LARGE WHITE CRISP VARIETY, about half as long as Long Scarlet, and similar in shape. A very desirable sort, decidedly the best of its kind ever introduced. An admirable market sort of nutty flavor. A novelty of merit. Pkts. 5c. and 10c.; per oz., 10c.; per ¼ lb. 30c.; per lb. \$1.00.

Round Black Spanish.

40 DAYS TO MATURITY.

(THIRD EARLY.)—A Winter Radish, cultivated in Autumn and keeping like a Potato, in good condition for months after harvesting. Though the outside skin is black the flesh is white as snow, very crisp and of good flavor. Pkts. 5c. and 10c.; per oz. 10c.; per ¼ lb. 25c.; per lb. 75c.

ROGERSVILLE, TENN.—I have been planting your seed for nineteen years. No one has done more for the benefit of agriculture than your firm. Landreths' seeds never fail.

RADISH.

Raphanus sativus—*Radis*—*Rave*, *Petite Rave*—*Rabiet* ober *Nettig*—*Rabattio*.

SIX OUNCES OF SEED WILL PLANT 100 YARDS OF ROW.

Sow in a sheltered spot when the Cherry is in bloom, the earth being deeply dug, highly fertilized and raked free from clods and stones. Radishes grown on poor, thin soil cannot be made good; they will be misshapen and tough. To be good they must be grown quickly.

EARLIEST SCARLET ERFURT TURNIP.

Among quickest maturing of the red Turnip Radishes. Small root and small top; *an excellent forcing variety*. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 30c.; per lb. \$.90.

WHITE-TIPPED EARLY SCARLET TURNIP.

A fancy French variety; scarlet bulb with white bottom. Very showy and delicate. A choice variety. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 20c.; per lb. 65c.

EARLY DEEP SCARLET TURNIP-ROOTED.

An improvement on the old red Turnip; richer in color; smoother in skin. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 15c.; per lb. 50c.

EARLY RED TURNIP-ROOTED.

Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 15c.; per lb. 50c.

FRENCH BREAKFAST.

(WHITE TIP.)—An olive-shaped variety, the upper part of the bulb scarlet, the bottom tipped with white. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 20c.; per lb. 60c.

DEEP SCARLET OLIVE-SHAPED.

A showy, half-long variety. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 20c.; per lb. 60c.

WHITE OLIVE-SHAPED.

A desirable sort. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 20c.; per lb. 70c.

LONG WHITE RED-CROWNED.

Early and showy. An entirely new introduction. Pkts. 5c. and 10c.; per oz. 20c.; per $\frac{1}{4}$ lb. 50c.; per lb. \$1.75.

NEW EARLY SCARLET SHORT-LEAVED OLIVE.

This is earlier than the Deep Scarlet Olive and has less foliage. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 30c.; per lb. \$1.00.

EARLY WHITE TURNIP-ROOTED.

Of early maturity and mild flavor. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 20c.; per lb. 70c.

MARKET GARDENERS' EARLY LONG SCARLET.

Longer than Scarlet Olive and shorter than the old Long Scarlet. An admirable long variety for forcing; fully *ten days* earlier than the Long Scarlet, and very superior to it for that reason. 23 days to maturity. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; per lb. 80c.

BLOOMSDALE LONG SCARLET STRAP-LEAVED.

(FINE.)—Named and introduced by us. An improvement on the Long Scarlet. Roots more symmetrical, smoother in skin, brilliant in color. An acquisition of value. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 30c.; per lb. \$1.00.

LONG SCARLET SHORT-TOP.

(AMERICAN.)—The root is long, straight, rich and uniform in color. American raised seed is surer to vegetate than the imported. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; per lb. 80c.

CARMINE GLOBE.

Similar to Prussian Globe. A desirable variety for growing under glass. Pkts. 5c. and 10c.; per oz. 15c.; per $\frac{1}{4}$ lb. 35c.; per lb. \$1.25.

WOOD'S EARLY FRAME.

Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; per lb. 80c.

LONG SCARLET SHORT-TOP.

(IMPORTED.)—The well-known market variety. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 15c.; per lb. 50c.

HALF LONG DEEP SCARLET.

A variety half the length of Long Scarlet and of same form. Matures in 20 days. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; per lb. 80c.

EARLY LONG WHITE VIENNA.

An early long white variety of good quality. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 30c.; per lb. \$1.00.

SUMMER WHITE.

(THIRD EARLY.)—This is a choice top-shaped variety, resisting the heat of Summer and maturing after other varieties have passed away. It is cone-shaped, the under portion of the bulb being somewhat pointed. The bulb retains its edible quality longer than most other Radishes. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 20c.; per lb. 60c.

CHARTIER, OR LONG ROSE.

(SECOND EARLY.) In color the greater length of the root is scarlet and pink, while the point and bottom portions are white. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; per lb. 75c.

GOLDEN GLOBE.

(FINE FOR SUMMER.)—The best Summer Radish. Shape globular; color amber; flavor mild; keeping long in eating condition. 25 days to maturity. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; per lb. 75c.

STUTTGART ROUND WHITE TURNIP.

(THIRD EARLY.)—A very superior early white Summer and Autumn Radish, growing to large size and long standing in character; form top-shaped. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; per lb. 75c.

CALIFORNIA WHITE WINTER.

A long, thick root, skin wrinkled, grayish white. Should be used young; of good keeping quality. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 30c.; per lb. \$1.00.

WHITE STRASBURG, OR HOSPITAL.

Long in form, white, early to develop to edible size, and keeping in edible condition for five or six weeks. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 20c.; per lb. 70c.

SCARLET CHINA WINTER.

A fine Winter sort, smaller than Spanish; root a half long stump of from two to three inches; scarlet and pink in color, tipped with white; quite salable in market during Winter. Keeps perfectly. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 30c.; per lb. \$1.00.

CHINA ROSE WINTER.

Smaller than the Scarlet China. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 30c.; per lb. \$1.00.

RUSSIAN LONG WHITE WINTER.

A Winter Radish, sometimes reaching a weight of three pounds, and keeping long in edible condition. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 30c.; per lb. \$1.00.

LONG WHITE SPANISH.

Valuable for Winter use. Should be better known. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; per lb. 75c.

LONG BLACK SPANISH.

Differing from the White Spanish only in color. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; per lb. 75c.

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BY
D. LANDRETH & SONS

SPINACH.

Spinacia oleracea—Epinard—Spinat—Espinaca—Spinat—Spinazje.

SIX OUNCES OF SEED TO 100 YARDS OF ROW.

This seed may be sown at any time during the severity of Winter or the extreme drouth of Summer. When it can be grown it is always acceptable. It may be sown when the Peach is in bloom, in drills at one, two or three feet, or broadcast, which is the usual system. If sown in drills six ounces of seed will sow one hundred yards of row or a square equal to ten by ten yards if sown broadcast. Yield 200 barrels.

NOTES ON COOKING.—No. 264.—**STEWED**—Pick over and wash thoroughly, place on a fire in a small quantity of boiling water, add baking soda to retain the green color, boil quickly until done, refresh. Hash very fine and place it in a saucepan with butter, table-spoonful of flour, salt, pepper, nutmeg and cream, cook ten minutes and serve very hot. Spinach can be cooked with pork, pig's-jowls and ham.

BLOOMSDALE SPINACH. (REGISTERED.)

This is a form of Spinach superior to other sorts because of its leaves being curled, twisted and bloated to an unusual degree, this curled quality giving the leaves an elasticity especially fitting them for shipment to long distances, while at the same time giving the crop large measuring qualities, many more barrels of the Bloomsdale Spinach being cut to the acre than any other variety, and thus adding an increased profit to the shipper. It is especially recommended for Autumn sowing, as when sown in Spring time it shoots to seed earlier than any other sort of Spinach.

The Bloomsdale Spinach is put up in blue muslin bags of 5, 10, 20, 30 and 40 pounds, fastened with copper wire and lead-sealed with our "Bell" trade mark, to distinguish it from imitation and spurious stock. No charge for bags and sealing. We can sell at a lower price same seed as is sold by some seed merchants as Bloomsdale, which cheaper seed is grown in Europe, and is always of uncertain age and vitality, to say nothing of uncertain quality. On good soil sixty barrels of Bloomsdale Spinach should be cut to the acre. We have records of 125 and 150 barrels to the acre. Pkts. 5c. and 10c.; per oz. 10c.; per ¼ lb. 15c.; per lb. 50c.

Round Savoy Leaved.—Sold by other houses as Bloomsdale. We here offer seed of spinach of that variety which is sold by other seedsmen as Bloomsdale Spinach at a low price. Bloomsdale Spinach cannot be sold at a low price, but to those who are looking for a cheaper article we recommend this, and we offer it as low as the lowest. Pkts. 5c. and 10c.; per oz. 10c.; per ¼ lb. 10c.; per lb. 30c.

Long Standing.—A prostrate variety of dark color and slow to shoot to seed. Pkts. 5c. and 10c.; per oz. 10c.; per ¼ lb. 10c.; per lb. 30c.

Common Round Dutch.—(IMPORTED.)—To meet the low prices of other seedsmen, dealing in cheap seeds, we are forced to import, and here offer a foreign stock. Imported Spinach is not suitable for Autumn planting, being

of necessity one year old, perhaps more—who can tell? Pkts. 5c. and 10c.; per oz. 10c.; per ¼ lb. 10c.; per lb. 30c.

Large Leaved Flanders.—Preferred by some by reason of its erect habit of growth. Leaves halberd-shaped. Seed very large. Pkts. 5c. and 10c.; per oz. 10c.; per ¼ lb. 15c.; per lb. 40c.

Prickly Seeded.—(VERY FINE.)—The strain we offer is only inferior to the Bloomsdale. The past season it proved superior in a remarkable degree to a large number of samples of Round Dutch, procured for experimental purposes. We do not hesitate to recommend it either to the Family or Market Gardener. Pkts. 5c. and 10c.; per oz. 10c.; per ¼ lb. 10c.; per lb. 35c.

Viroflay.—(MONSTROUS-LEAVED.)—A mammoth sort of fair quality, used largely in Europe. Pkts. 5c. and 10c.; per oz. 10c.; per ¼ lb. 15c.; per lb. 40c.

SQUASH.

Cucurbita melopepo—Courge—Cidracayote—Speisellurbiß—Melon Graeskar.

THREE OUNCES OF SEED WILL SOW 100 YARDS.

This seed may be planted first when the Apple is in bloom and for several weeks subsequently, but not later with much hopes of success. It is always planted in hills at 4x4 feet for the bush varieties and 6x6 or 6x8 feet for the long running sorts.

NOTES ON COOKING.—No. 270.—**STEWED.**—Peel and cut in quarter pieces, place in pot with little water, when cooked mash or pass through a sieve, add pepper, salt and butter, mix well and serve hot.

No. 271.—**FRIED.**—Peel, cut in pieces, boil and mash, strain through a sieve; add a little mashed potatoes very dry; season with salt, pepper, nutmeg and butter. Replace it upon fire for a few minutes. Form small cakes size of fish balls, roll in flour, then in butter and bread crumbs, and fry in hot lard.

Extra Early Bush.—Earlier by a week than the ordinary white Bush or Cynling, and exceedingly productive; very profitable to the Market Gardener. Vine, a bush, that is to say, not of the running habit. The variety will do

fairly well on light soils, and is rapidly taking the place of the old style White Bush Squash, both for market and private garden. Pkts. 5c. and 10c.; per oz. 10c.; per ¼ lb. 30c.; per lb. \$1.00.



Early White Bush. The "Crim-ling" of the Southern States. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; per lb. 75c.

Long Green Summer Crook-Neck.—(SECOND EARLY.)—The best of the Squash family, but being a very shy producer, an expensive seed. Pkts. 5c. and 10c.; per oz. 15c.; per $\frac{1}{4}$ lb. 35c.; per lb. \$1.25.

Golden Summer Crook-Neck.—Among the best of the Summer Squashes, golden in color. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; per lb. 75c.

Barbadoes Cluster.—Fruit, large, round, and covered with small, warty excrescences; pale green. Fruit clusters, like ours in a nest. Pkts. 5c. and 10c.; per oz. 40c.

Landreth's White Turban.—A variety ready for use in Midsummer and yet is a most desirable sort for Winter purposes. So good a keeper that we have had the fruit of one season keep in perfection till the fruit of the following season was in—a full twelve months. Shape a thick conical form of the Early Bush or Patty Pan, and three times its weight. Vine a runner. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; per lb. 75c.

Long Marrow.—One of the varieties of Vegetable Marrow Squash, adapted for roasting like Egg Plant, from which it can hardly be distinguished. Pkts. 5c. and 10c.; per oz. 3c.

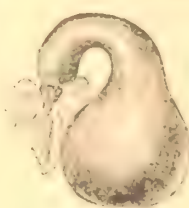
Perfect Gem.—Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; per lb. 75c.

Winter Crook-Neck.—A variety of the Crook-Neck family, adapted for Winter use. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; per lb. 75c.

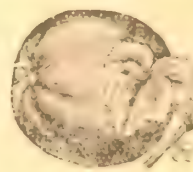
Mammoth Chili.—Fruit, round, and covered with small, warty excrescences; pale green. Fruit clusters, like ours in a nest. Pkts. 5c. and 10c.; per oz. 2c.; per $\frac{1}{4}$ lb. 60c.; per lb. \$2.00.



CHIESE PUMPKIN



CASHAW PUMPKIN



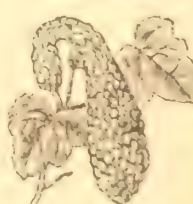
FIELD PUMPKIN



WINTER PUMPKIN



EXTRA EARLY WHITE BUSH SQUASH.



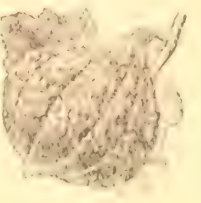
GOLDEN CROOK NECK SQUASH.



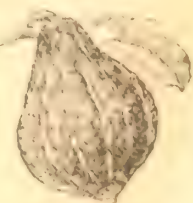
LARGE BOSTON MARROW SQUASH.



HUBBARD SQUASH.



BOSTON MARROW SQUASH



HUBBARD SQUASH.



RED TURBAN SQUASH.



WINTER CROOK NECK SQUASH.

Boston Marrow.—Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; per lb. \$1.00.

Large Boston Marrow.—Fruit, round, and covered with small, warty excrescences; pale green. Fruit clusters, like ours in a nest. Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; per lb. 75c.

Hubbard.—Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; per lb. 75c.

Marblehead.—Pkts. 5c. and 10c.; per oz. 10c.; per $\frac{1}{4}$ lb. 25c.; per lb. 75c.

K FRFNO, CAL.—When I lived in Nevada, twenty years ago, I used your seeds, and they have always been the best and truest of any to be found.



TOMATO.

ONE OUNCE OF SEED WILL SOW 100 YARDS.

Solanum Lycopersicum.—Tomato—Erdbeefappel—Tomate—Tomaat.

When the Apple is in bloom sow in hills three feet apart, on a warm border, early in the Spring. For a later supply sow a short time afterwards, in a more open situation. As the plants advance in growth, support them by brushwood. To have the Tomato *very early* it is necessary to start the plants in a hot-bed, or they may be reared in a flower pot in a window and subsequently transplanted.

Plants for an early crop should be raised under glass. For intermediate crop they may be raised on outside beds. For late crops the seed may be planted in permanent position when the Apple is in bloom. The average production of fruit per acre on cultivated and fertilized land is about 14,000 pounds, or say 25½ bushels per acre, though 18,000 or 20,000 pounds have been raised.

Southern Florida Tomatoes reach Philadelphia in February, and command \$4 to \$6 per bushel. By April the rate declines to \$3 to \$5, and continues to decline till June, after which they fail to meet the cost of transportation. Forty to eighty cents per bushel is an average price, twenty-five to thirty-five cents per bushel for late crops. This crop ceases to be profitable to the *Trucker* unless he can realize 16 cents per bushel. They are very often a drug in the market. Tomato Canning Houses buy the fruit by the ton at from \$7 to \$9. For seed purposes alone we have washed out over 40,000 bushels of fruit in a single season.

NOTES ON COOKING.—No. 279.—**Stewed.**—Scald with boiling water to remove skin, cut in small pieces, removing cores, place in stewing pan with butter, salt, pepper, cook for a few minutes, thicken with corn starch or bread crumbs.

No. 283.—**Fried.**—Cut in thick slices, season with salt, pepper, roll in flour and fry with hot lard until brown on both sides. Serve hot.

Extra Early Richmond.—**Ninety-Day Tomato.**—Earlier than the Early Jersey, larger and smoother; a desirable variety for shipment, before more approved sorts come in; a favorite in trucking districts in New Jersey. We have never seen an earlier Tomato under any name. Good shipper. Pkts. 5c. and 10c.; per oz. 25c.; per ¼ lb. 70c.; per lb. \$2.50.

Early Jersey—One Hundred-Day Tomato.—One of the best among the Extra Early sorts. Fruit good size, flattened solid and fairly smooth; color red, vines very close-jointed and compact, and admitting of close planting; fruit borne near the root and in clusters, some times fifty or sixty to a vine. Very desirable as a first early, doing well on light soils. Pkts. 5c. and 10c.; per oz. 35c.; per ¼ lb. 95c.; per lb. \$3.50.

Early Bermuda.—(**EXTRA EARLY**).—This is a variety shipped from Bermuda in the early Spring to Boston, New York and Philadelphia. It is red, early, and, though not by any means a first-class Tomato, has been found the most profitable of all varieties by reason of its tough rind, fitting it for long shipment. Recommended to truckers. Pkts. 5c. and 10c.; per oz. 35c.; per ¼ lb. 95c.; per lb. \$3.50.

Acme.—Size medium, shape slightly oval, color maroon, with slight tinge of purple, flesh deep scarlet and unusually solid. Pkts. 5c. and 10c.; per oz. 25c.; per ¼ lb. 70c.; per lb. \$2.50.

Beauty.—Well named. Fruit growing on the vine in clusters; solid, smooth, large, free from rot or green core. Pkts. 5c. and 10c.; per oz. 25c.; per ¼ lb. 70c.; per lb. \$2.50.

Favorite.—One of the LARGEST PERFECT SHAPED Tomatoes in cultivation; is a darker red than the Perfection; ripens evenly and as early as any smooth variety, holding its size to the end of the season; very prolific, good flavor, few seeds, flesh solid, bears shipping long distances. Pkts. 5c. and 10c.; per oz. 25c.; per ¼ lb. 70c.; per lb. \$2.50.

New Golden Queen.—Pkts. 5c. and 10c.; per oz. 25c.; per ¼ lb. 70c.; per lb. \$2.50.

Dwarf Champion.—Stems short, thick, stiff, almost self-supporting. Leaves very dark in color, much curled and twisted. Fruit borne in showy clusters, quite large, nearly round, solid, red color with purple tint. By reason of its erect, stiff habit transplanting with absolute certainty. Pkts. 5c. and 10c.; per oz. 25c.; per ¼ lb. 70c.; per lb. \$2.50.

Peach (SECOND EARLY).—Named and introduced by us in 1885, and in appearance almost identical with some forms of Peaches, both in shape and color. Pkts. 5c. and 10c.; per oz. 40c.; per ¼ lb. \$1.10; per lb. \$4.00.

Trophy.—Pkts. 5c. and 10c.; per oz. 25c.; per ¼ lb. 70c.; per lb. \$2.50.

Paragon.—Large, solid and smooth as an Apple and deep red. Pkts. 5c. and 10c.; per oz. 25c.; per ¼ lb. 60c.; per lb. \$2.25.

Perfection.—A superb Tomato, but so near the character of the Paragon as to be interchangeable with it. Pkts. 5c. and 10c.; per oz. 25c.; per ¼ lb. 70c.; per lb. \$2.50.

Golden Trophy.—A bright yellow type of Trophy; large, early, solid. Pkts. 5c. and 10c.; per oz. 30c.; per ¼ lb. 75c.; per lb. \$2.75.

Fejee Improved ("BEEFSTEAK").—Color maroon; flesh solid, productive. Known as a Beefsteak Tomato. Pkts. 5c. and 10c.; per oz. 25c.; per ¼ lb. 70c.; per lb. \$2.50.

Pear-Shaped Yellow.—Pkts. 5c. and 10c.; per oz. 30c.; per ¼ lb. 85c.; per lb. \$3.00.

Pear-Shaped Red.—Pkts. 5c. and 10c.; per oz. 30c.; per ¼ lb. 85c.; per lb. \$3.00.

Grape, Cherry, or Currant.—Fruit borne in cluster, very desirable for pickles or preserves. Ornamental. Pkts. 5c. and 10c.; per oz. 30c.; per ¼ lb. 85c.; per lb. \$3.00.

Ivory Ball, or Green Gage.—A small, round fruit, of one and a half inches in diameter; color bone white, very early and productive. Pkts. 5c. and 10c.; per oz. 35c.; per ¼ lb. 90c.; per lb. \$3.60.

FRANKFORD, MO.—I have been using and selling your seeds over thirty-five years, and want no others.

K



TABLE TURNIP



Brassica rapa—Navel—Nabo—Weißer-Hülbe—Roe—Raap.

THREE OUNCES OF SEED WILL SOW 100 YARDS.

Turnip seed may be sown when the peach is in bloom or among the first seeds in early Spring; indeed, the only hope of a successful Spring crop is in an early start, as otherwise the period of maturity extends into hot weather, when the bulb becomes fibrous and pungent. Midsummer and early Autumn are the seasons for successful Turnip drilling, though frequently the conditions of the soil then are not favorable to satisfactory vegetation.

The seed of Cattle Turnips is always drilled in rows, while the early maturing and surface-rooted Table Turnip is generally sown broadcast. We advise the sowing, either in drills or broadcast, of not less than three pounds to the acre to insure a satisfactory stand.

Earliest Bloomsdale Red Top.

(EXTRA EARLY.) 40 DAYS

This is the earliest Turnip, of any form or color, that it has ever been our fortune to meet with. It may possibly be derived from the old Flat Red Top, but is so much earlier as certainly to be considered a distinct and choice variety, and as such we recommend it. Pkts. 5c. and 10c.; per oz. 10c.; per ¼ lb. 20c.; per lb. 60c.

BLOOMSDALE SWEDE,

OR RUTA BAGA.

There are probably fifty so-called forms or varieties of Purple-Top Ruta Baga, some quite similar, others widely differ-

ing. The **BLOOMSDALE** is quite wonderful in its fine breeding. In nothing that we offer are the effects in selection and in careful breeding so apparent as in this Ruta Baga. It appears almost as a plant of a distinct family, so far removed is it from the necky or tap-rooted English forms. The Bloomsdale is delicate in texture, purple crown, golden skinned, almost perfectly globular in form and earlier to mature than any other known form of Ruta Baga. The leaves spring directly out of a rounded crown, the small rat-tail root terminating a symmetrical base. Nothing like it can be seen among the English varieties. We have had them over and over again. It compares with other Swedes as a well-bred short-horn cow compares with a scrub cow. The Bloomsdale Swede will be found not only the best cattle-feeding Turnip, but the best Turnip for table use during Winter, being of fine texture and of fine flavor. Pkts. 5c. and 10c.; per oz. 10c.; per ¼ lb. 20c.; per lb. 60c.

TURNIP.

Brassica rapa—Navel—Nabo—Weißer Rübe—Roe—Raap.

THREE OUNCES OF SEED WILL SOW 100 YARDS.

The Bloomsdale Swede, like other Ruta Bagas, is slower in growth than rough-leaved Turnips, but produces roots more solid and more nutritious—less laxative and more fattening. The Ruta Baga is a gross feeder and will do best with twenty to twenty-five tons of stable manure to the acre; when it cannot be obtained apply 500 pounds super-phosphate.

The new crop of Turnip Seed will be ready about July 10th, 1892. Before that date seed of crop 1891, reliable in every respect, can be furnished, and we invite all gardeners and growers of Turnips and other roots for stock-feeding to forward us their orders early.

See our pamphlet on "THE VALUE AND CULTURE OF ROOTS FOR STOCK FEEDING," now in its Sixth Edition, price twenty-five cents, and mailed Free to all customers of Landreth's Seeds. Its pages, besides giving detailed descriptions and illustrations of the best varieties of Turnips for the table and stock-feeding. Beet, Mangold Wurzel, Carrots, Kohl-Rabi, Parsnip, etc., treat also of the soils best adapted to root-culture, manner of preparing the land, time of sowing, cultivation, method of saving for Winter; and give other valuable information. No grower of root crops should be without a copy.

NOTES ON COOKING.—No. 291.—**BOILED.**—Peel and cut in small pieces, boil until tender, mash, add salt, pepper and butter, or serve in light cream sauce without being mashed.

Early Flat Dutch (STRAPE LEAVED).—Pkts. 5c. and 10c.; per oz. 10c.; per ¼ lb. 15c.; per lb. 40c.

Early Flat Red, or Purple-Top (STRAPE-LEAVED).—Pkts. 5c. and 10c.; per oz. 10c.; per ¼ lb. 15c.; per lb. 40c.

Large Early Red-Top Globe.—Large size, rapid growth, unusually attractive, and admired by all. A very much heavier producer than either of the preceding. We confidently recommend it as an acquisition. Pkts. 5c. and 10c.; per oz. 10c.; per ¼ lb. 15c.; per lb. 40c.

Early White Egg.—Egg-shaped and white, as its name indicates. Pkts. 5c. and 10c.; per oz. 10c.; per ¼ lb. 15c.; per lb. 50c.

Landreth's Southern Snow-White Globe.—Considered by those who best know it, as a desirable sort for table or stock for Autumn and early Winter use. Color, pure white; shape round, size large, solid, quick in growth for a large Turnip. Producing a great weight to the acre. Our experience as seedsmen establishes the fact that this sort is rapidly growing in popular favor, more especially as a late Winter and Spring variety. In the Autumn and early Winter it is apt to be hard, but mellow like an Apple by keeping. We recommend this to stock-breeders for early feeding, also for sowing at seasons too late to secure a crop of Ruta Bagas. It is productive, hardy, and eclipses the Norfolk, the Stone or the Pomeranian. Pkts. 5c. and 10c.; per oz. 10c.; per ¼ lb. 15c.; per lb. 50c.

Cow-Horn (LARGE CROPPER).—This variety is pure white, excepting a dash of green at the crown, and in shape is long like a Carrot. Pkts. 5c. and 10c.; per oz. 10c.; per ¼ lb. 20c.; per lb. 60c.

Pomeranian White Globe.—This a free-growing, rough-leaved sort, useful for both table and stock, and may be highly commended for both purposes. Pkts. 5c. and 10c.; per oz. 10c.; per ¼ lb. 15c.; per lb. 40c.

Large Norfolk.—Recommended especially for stock-feeding. Pkts. 5c. and 10c.; per oz. 10c.; per ¼ lb. 15c.; per lb. 40c.

White Stone.—Pkts. 5c. and 10c.; per oz. 10c.; per ¼ lb. 15c.; per lb. 40c.

White Globe.—Valuable for cattle food. Pkts. 5c. and 10c.; per oz. 10c.; per ¼ lb. 15c.; per lb. 40c.

Amber Globe, Green Crowned.—This, which we introduced in 1863, is almost indispensable in every rural household. It is a vigorous, free grower, valuable for both table and cattle feeding. Productive and a good keeper. Having less top than Aberdeen, often sold for it, it may be allowed to

stand closer in the row. Pkts. 5c. and 10c.; per oz. 10c.; per ¼ lb. 15c.; per lb. 50c.

Yellow Stone.—A round, yellow, green-topped variety, resembling the Amber Globe, but not reaching so large a size. Pkts. 5c. and 10c.; per oz. 10c.; per ¼ lb. 15c.; per lb. 50c.

Golden Ball.—A small Yellow Turnip of second size, early and a good keeper. Pkts. 5c. and 10c.; per oz. 10c.; per ¼ lb. 15c.; per lb. 50c.

Yellow Aberdeen, or Scotch Yellow.—This is a highly approved CATTLE TURNIP attaining a large size. Pkts. 5c. and 10c.; per oz. 10c.; per ¼ lb. 15c.; per lb. 40c.

Seven-Top (FOR GREENS OR SALADS).—This, the hardiest of all sorts, may be left standing in the open ground during Winter as far north as Philadelphia. In the Southern States it yields, in the Spring, abundant foliage for boiling with cured meats, and is in much demand. Pkts. 5c. and 10c.; per oz. 10c.; per ¼ lb. 15c.; per lb. 40c.

Dixie Land.—The best turning for Winter Greens and also an excellent root for table use. No variety producing tops so entirely proof against frost. The foliage a deep blue green, the root oval, smooth, white and tender. Pkts. 5c. and 10c.; per oz. 10c.; per ¼ lb. 20c.; per lb. 60c.

Champion Swede, or Yellow Ruta Baga (IMPORTED).—A superior English-grown Ruta Baga, but not equal to the Bloomsdale Swede. Pkts. 5c. and 10c.; per oz. 10c.; per ¼ lb. 15c.; per lb. 40c.

Prussian, Hanover, Long French, Sweet German, Chou Navet.—Under all these names is to be recognized one and the same variety of Turnip, cultivated exclusively for the table. Pkts. 5c. and 10c.; per oz. 10c.; per ¼ lb. 15c.; per lb. 50c.

Landreth's Improved Yellow Fleshed Purple-Top Ruta Baga.—A hardy, ovoid-rooted sort, of heavy cropping habit—flesh yellow, solid, crown deep purple, foliage vigorous. Pkts. 5c. and 10c.; per oz. 10c.; per ¼ lb. 15c.; per lb. 40c.

White Fleshed, or Purple-Top Ruta Baga.—This mainly differs from the Yellow Swede in interior color. For table use some families prefer it to the yellow, as milder, others prefer it because it is white, as contradistinguished from yellow. It possesses all the good qualities of the yellow, and when there is a preference for color can be commended. The variety is harder than the yellow. Pkts. 5c. and 10c.; per oz. 10c.; per ¼ lb. 15c.; per lb. 50c.

POTATO.

Solanum tuberosum—Pomme de terre—Kartoffel—Patatas—Papa.

We here record our protest against the expression "Irish Potatoes" as applied to any of the many forms of round or Kidney potatoes, the plant being a native American, found growing wild from Arizona to Chili.

New varieties of Potatoes are alone derived from the true seed, which is obtained from the seed balls; these seed balls are generally borne upon late varieties. The development of new varieties of valuable qualities is tiresome and disappointing, as often ten years of labor may not bring a single truly valuable sort. It is, however, a matter of chance, and the first experiment may develop a novelty of the highest merit.

POTATO SEED.

The Potato, as ordinarily propagated, is not grown from the seed, but from the tuber, a cutting of which resembles a graft or bud from a tree and perpetuates the good or bad qualities of the parent. The true seed, which is borne in a seed-pod following the blossom, is very seldom seen, is very difficult to gather, and consequently is very expensive. In appearance resembles a Tomato seed of about one-tenth development; the Potato belonging to the Tomato family. The seed germinates very easily, and the plants can be cultivated by any one: producing tubers the first year about the size of buck-shot; these, planted the second year, double in bulk, and, after about three or four years, become of edible size. As entirely new sorts are thus produced, the cultivation is very interesting and often profitable. Per pkt. 30c.

TUBERS. (Prices this day only, subject to fluctuation.)

ONE BUSHEL OF EYES WILL PLANT 100 YARDS. AN ACRE WILL YIELD FROM 100 TO 400 BUSHELS.

Our stock of Potatoes, which we send out, has gained us much celebrity for purity and good measure.

BARRELS.

The barrels we ship in are round-hooped, full diameter and standard measure. Potatoes are generally sold in flat-hooped, straight-sided, undersized barrels, which no more have the capacity of a standard barrel than a peach basket that of a bushel, from which it has been gradually reduced. It is the practice with some seedsmen to purchase their Potatoes in full-sized barrels, and, transferring to small barrels, sell at a double profit. A barrel of Potatoes that does not weigh, when put up, 160 pounds net, is a fraud, unless sold as a small barrel.

NOTES ON COOKING.—No. 211.—**BOILED.**—Wash and cook in salt water in pot with cover. When soft to the centre pour off all the water, and for ten minutes let the pot, without lid, stand on the range to get rid of moisture.

No. 212.—**CROQUETTES.**—Boil peeled Potatoes in salted water and put them in oven five minutes to dry. Turn them into a pan, add butter, salt, pepper and nutmeg, wash quickly, pass through a colander, return to the saucepan, adding four egg yolks; put on the fire for a few minutes. Turn into a dish and let cool; divide into portions the size of an egg, roll in pulverized crackers, dip in batter of beaten eggs, roll in crackers again and fry to a brown color in plenty of lard.

No. 213.—**FRIED.**—Peel and wash medium-sized Potatoes, cut in one-eighths. Fry them in hot lard until cooked thoroughly and of a brown color. Drain, salt and dry in a napkin before serving.

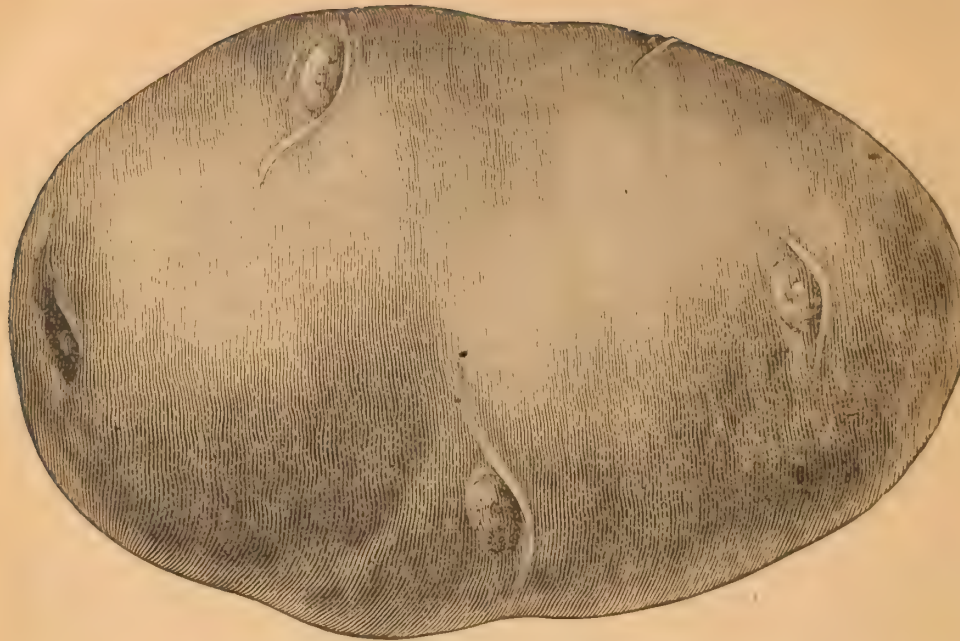
No. 214.—**IN CREAM.**—Take cold boiled Potatoes cut in small pieces, put in stewing pan with cream sauce, salt, pepper, nutmeg and butter, care being taken not to make the sauce too thick.

No. 215.—**LYONNAISE.**—Cut cold boiled Potatoes in thin slices, put in frying pan, add butter, thin sliced onions, salt and pepper. Fry until brown. Serve with chopped parsley.

No. 216.—**STEWED.**—Peel and slice cold boiled Potatoes, put in a saucepan with milk, butter, salt, pepper and nutmeg and let boil. Add parsley and butter and mingle all well by tossing the saucepan until the sauce is creamy. Serve hot.

LULING, TEX.—This makes thirty-two years I have been planting your seeds, and I have always found them A No 1.

K



The New Potato.

"Landreths' Farmers' Alliance."

Our recommendations of the Potatoes, Garfield and State of Maine, were fully sustained by public verdict, and the demand for the two varieties still continues. This year we introduce a new variety:

"LANDRETHS' FARMERS' ALLIANCE."

The producer of which describes it as follows:

"This valuable new early Potato is from a hybridization of Landreths' State of Maine and the Early Vermont, and after four years of trial, proves to be one of the very earliest and most productive."

"Tried this year alongside of 201 sorts, it has surpassed them all in productiveness. The shape is about the same as the Early Vermont, while it combines the good qualities of both its parents—early maturity, good appearance and productiveness."

"The flesh is white and fine grained; it cooks dry and mealy, and is of superior flavor."

"These admirable qualities it has when first dug, and retains them till late in the Spring."

"The foliage is deep green in color, very vigorous."

"The tubers are borne in a compact bunch."

Per lb. postpaid, 25c.; per $\frac{1}{4}$ bush., \$1.00; per bush., \$3.00; per bbl., \$6.00.

Charles Downing.—A new seedling of superior quality, and exceedingly early. Strong in vine, large producer, ovoid flattened tuber, skin white, slightly netted, flesh white and of rare cooking quality. The best new variety in the market. Per bush., \$2.00; per bbl., \$4.50.

Landreths' Garfield (new).—A seedling of early Vermont hybridized with Excelsior. In form flattened, resembling the first, and in quality and color the second. Later than the Vermont, larger and more productive. Vines stocky, tubers produced closely about the root and uniformly large. Tubers, when raw, without excess of moisture, indicating freedom from a soggy character. Starchy qualities strongly developed. Tuber, when cooked, pure white, fine grained, mealy, and extraordinarily fine. As a market variety it is very showy, superior to either of its parents or the Snowflake. We have specimens from Idaho weighing from one-and-a-half to two pounds. Per bush. \$2.00; per bbl. \$4.50.

Landreths' State of Maine (new).—Resulting from the impregnation of the early Vermont by pollen from the Peerless—the cross combining the desirable features of each of the parents. The tuber, over medium size, form cylindrical, slightly elongated; the flesh snow white and crystalline or mealy; the flavor nutty and unsurpassed. The vine erect in growth, with glossy leaf, not attractive to bugs. Tubers, spread out in the hill like those of the Early Vermont; medium early. Per bush. \$2.00; per bbl. \$4.50.

Green Mountain.—Among the late second earlies. Large and showy. White flesh and well rounded; excellent quality and very productive. Per bush. \$2.00; per bbl. \$4.50.

Dakota Red.—Large, long and wedge-shaped. Thrives well on either sandy or clay soils. Tastes much like the Peachblow; solid, mealy and fine-grained. Enormous yields are reported of this variety. Per bush. \$1.50; per bbl. \$3.75.

Extra Early Vermont.—Same character as the Early Rose. Said to be somewhat earlier. Per bush. \$1.50; per bbl. \$3.75.

Early Rose.—A well-known variety. Early, remarkably good flavor, solid, very productive, bluish skin, white flesh; a very good keeper. Per bush. \$1.50; per bbl. \$3.75.

Early Ohio.—Per bush. \$1.50; per bbl. \$3.75.

Burbank's Seedling.—Per bush. \$1.50; per bbl. \$3.75.

Peerless.—An excellent Potato for general crop. Large size, very productive, good quality, white skin and flesh. Per bush. \$1.50; per bbl. \$3.75.

Mammoth Pearl.—Per bush. \$1.50; per bbl. \$3.75.

Snowflake.—Medium early, very productive, pure white flesh, mealy and good flavor. Per bush. \$1.00; per bbl. \$3.75.

Prince Edward Island Rose.—Very early and productive. Preserving the original character and quality of the Rose. Per bush. \$1.50; per bbl. \$3.75.

SWEET POTATOES.

Convolvulus Batatas.

Sweet Potatoes succeed best in light, sandy soil, and from such their keeping qualities are best. Stable manure is the best fertilizer. To obtain the sprouts the entire Potatoes are planted in beds say five to six feet wide and as long as required, the bed being opened twenty inches deep, filled in with stable manure, and covered with four inches of sand. The Potatoes are placed upon the sand at four by four inches apart and covered with an inch of sand. This is covered with old hay or trash till the sprouts appear, when more sand is added till it be of four inches in depth on top of the Potatoes. The sprouts must be detached from the tubers without disturbing them. To do this, hold the tuber in place with the left hand while the sprout is taken with the right. The sprouts are transplanted to the field and placed in rows at four feet apart, by two feet in the row.

Cultivation continues as needed until stopped by the running of the vines. The prices obtained for Sweet Potatoes in the early season are sometimes as high as four dollars per bushel, from which they fall to fifty cents as a minimum. The Winter prices are generally better than harvest prices.

Yellow Jersey.—A leading sort. Per bush. \$1.25; per bbl. \$3.00.

Sweet Potato Plants (READY IN JUNE).—Per 1000 \$1.50.

K GORDONVILLE, VA.—I have planted your seeds for forty years and will plant them for forty years more if I live that long.

SALSIFY.

(OR OYSTER PLANT.)

Tragopogon porrifolius—Salsify—Saferbourzel
oder Vodsbat—Salsif blanco—Haverrod.

This plant produces an edible root, long and slim, white fleshed and smooth white skin. Leaves gray green, long, straight and narrow. It is a native of the South of Europe, but only within the present century used as a culinary vegetable. Sow when the Cherry is in bloom, in drills, in *deeply dug and well-manured ground*: the drills should be eighteen inches apart. When the plants are up a few inches weed and thin them so as to stand four or five inches from each other. Preserve in pits, same as Carrots or Beets.

Cultivate in all respects as directed for Carrot. Requires deep, rich land. Yield 100 to 150 bushels.

NOTES ON COOKING.

—No 241.—IN CREAM.—Boil until tender, cut into thin slices, add cream, or butter sauce as described under receipt No. 2, page 1.

Season to taste and garnish with chopped parsley
No 242.—FRIED.—Trim and scrape the roots, boil until tender, drain on a cloth, cut the roots into pieces, one inch in length, dip in flour batter and fry crisp in very hot lard; drain, salt and serve hot.

No 243.—PATTIES.—Trim and scrape the roots and boil in salted water whitened with flour; drain and let cool; cut in small squares or dice and put the pieces in a good cream sauce, with salt, pepper and a little nutmeg. Let cook for two minutes. Next fill the patties, bake brown, and serve hot, garnished with parsley.

No 244.—IMITATION OYSTER.—Trim and scrape the roots and boil until tender in salted water whitened with flour; drain, and when cold mash, removing all fibres; add mashed potatoes and put in a stew pan with butter. Stir them over the fire until very dry. Add a little salt, pepper and one or two yolks of eggs. When cold, form in cakes shape of oysters, roll them in cracker dust or bread crumbs, then in a batter of eggs and bread crumbs. Fry in hot lard until brown on both sides, but not greasy. Serve hot.

Ordinary French.—This variety produces a tapering straight root of from ten to fifteen inches in length. Pkts. 5c. and 10c.; per oz. 15c.; per ¼ lb. 45c.; per lb. \$1.50.

Sandwich Island.—A variety superior to the French sort, producing smoother, larger and more vigorous roots, foliage stronger and altogether a sort destined to supersede the old form. Pkts. 5c. and 10c.; per oz. 20c.; per ¼ lb. 60c.; per lb. \$2.00.

SCORZONERA.

(OR BLACK SALSIFY.)

Scorzonera hispanica—Scorzonere—Escorzonera—Schwarzwurzel—Schorsenerrod

This plant, sometimes known as Black Salsify, is a native of Spain, and for all practical purposes may be considered as a Salsify. It differs principally from the French Salsify in being black skinned and larger rooted. The flesh is white, and domestically is prepared the same as Salsify. It is grown by the same methods of culture. Pkts. 5c. and 10c.; per oz. 25c.; per ¼ lb. 70c.; per lb. \$2.50.

FOUR OUNCES OF SEED WILL SOW 100 YARDS.

SCURVY GRASS.*Cochlearia officinalis*—Cochlearia officinale—Küffel Kraut—Cochlearia.

The leaves of this plant are used as a salad, and medicinally for its antiscorbutic properties. The seed should be sown when the Apple is in bloom in rows of twelve inches and thinned to five inches. Pkts. 5c. and 10c.; per oz. 10c.; per ¼ lb. 20c.; per lb. 60c.

SEA KALE.*Crambe maritima*—Crambe—Meer oder See Rohl—Soldanella maritima—Zeekoot.

Propagated both by seeds and root cuttings. When grown from seed sow when the Cherry is in bloom in three feet rows and thin the plants to one foot apart. Stable manure and salt are its best fertilizers. As the plants only reach maturity the second season they have to be protected from frost by covering during the Winter with light litter or leaves. In Spring remove the litter and cover each plant with an inverted flower pot or with a foot of leaf mould or dried leaves, that the young edible shoots may be forced to grow in darkness and thus become blanched.

NOTES ON COOKING.—No 257.—STEWED.—Pare the stalks, wash well and tie in bunches of even size. Stew for twenty minutes, or until tender, in salted water, thicken with flour kneaded with butter, drain on a cloth, untie, dish up with a buttered white sauce on a large napkin. Pkts. 5c. and 10c.; per oz. 35c.; per ¼ lb. 95c.; per lb. \$3.50.

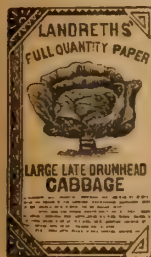
SHALLOTS.*Allium Ascalonicum*—Echalote—Echalotten—Chalote—Sjalot.

A bulbous plant seldom producing seed, therefore propagated by root buds. Leaves narrow, deep green and ten inches long. In early Autumn divide the bulbs or cloves and plant in rows one foot apart and six inches between the sets. Thus treated this hardy plant will mature bulbs the size of a small walnut three or four weeks earlier than Spring Onions. The sets planted in early Spring will mature in July.

Pear Shaped.—Per qt. 25c.; per bush. \$4.50. | **Jersey.**—Per qt. 25c.

SORREL.*Rumex scutatus*—Oseille ronde—Sauerkampfer Acedera—Zuring.

Used as a salad and sown in rows at twelve inches apart and thinned to four inches
French.—Pkts. 5c. and 10c.; per oz. 2c.; per ¼ lb. 50c.; per lb. \$1.75.

**TRIAL PACKETS FOR GARDENERS.**

It is the function of the seedman to keep up the standard of old, well-tried varieties of vegetable seeds, and establish on a firm basis any improvements, or new sorts, before offering them to his patrons. Yet from the endless list of varieties offered in seed catalogues, and through the resulting disappointment where seedsmen have ignored the importance of the matter above referred to, gardeners, as a rule, are not prone to make experiments, but prefer adhering to the sorts they customarily plant. This, however, should not be so; and in order, therefore, that the experienced and progressive gardener may acquaint himself with the BEST and MOST PROFITABLE THAT IS PRODUCED, we give him the benefit of our own experience in culling, and leave for him the simple task of deciding practically on the merits of our selection. We have concluded to offer FOR TRIAL ONLY, at the nominal price of two cents per packet (postage free), small sample packets of the choicest vegetable seeds, by groups. These groups will not be broken. For example, a gardener wishing to test the comparative merits of First Early Cabbage, would purchase group No. 8, consisting of ten distinct packets of varieties after our catalogue, and costing twenty cents for the entire group. We suggest that a small patch of the garden be set aside as a trial ground, where the varieties can be grown side by side, or in the same rows and compared. To the gardener nothing could be more instructive and profitable at so slight a cost.

Gardeners, Truckers and Private Families having their own gardens should not fail to avail themselves of this opportunity.

LIST OF GROUPS.

Can be ordered by simply naming the number opposite each.

Group.		No of Varieties.	Price of Group.	Group		No. of Varieties.	Price of Group.	Group		No. of Varieties.	Price of Group.
No. 1	Asparagus	2	.04	No. 20	Egg Plant	2	.04	No. 39	Pumpkin	3	.06
" 2	Beans (bush. var.), ex early	4	.05	" 21	Endive	3	.06	" 40	Radish, early	10	.20
" 3	" " " second "	6	.12	" 22	Kale	5	.10	" 41	" " second early (or summer)	4	.08
" 4	" " " late	4	.08	" 23	Kohl-rabi	2	.04	" 42	Radish, late	6	.12
" 5	Beans (pole var.)	8	.16	" 24	Leek	2	.04	" 43	Salsify and Scorzonera	3	.03
" 6	Beet, for table	10	.20	" 25	Lettuce (loose-leaved var.)	6	.12	" 44	Spinach	4	.08
" 7	" " cattle	6	.12	" 26	" (cabbaging var.)	15	.30	" 45	Squash, Summer	6	.12
" 8	Cabbage, first early	10	.20	" 27	Melon (Water)	10	.20	" 46	" Winter	6	.12
" 9	" " second early	10	.20	" 28	" (Cantaloupe)	15	.30	" 47	Tomato, early	6	.12
" 10	" " late	8	.16	" 29	Mustard	3	.08	" 48	" late	6	.12
" 11	Carrot, for table	6	.12	" 30	Okra	3	.06	" 49	Turnip, early	6	.12
" 12	" " cattle	3	.06	" 31	Onion (seed for sets)	8	.16	" 50	" intermediate	6	.12
" 13	Celery	6	.12	" 32	" (seed for large onions)	8	.16	" 51	" late var. (and Ruta Bagas)	4	.08
" 14	Collards	3	.06	" 33	Parsley	2	.04				
" 15	Corn (sugar var.), ex early	4	.08	" 34	Parsnip	2	.04				
" 16	" " " second "	4	.08	" 35	Peas, extra early	3	.06				
" 17	" " " late	3	.06	" 36	" second early	6	.12				
" 18	" (field var.)	6	.12	" 37	" late	6	.12				
" 19	Cucumber	6	.12	" 38	Pepper	4	.08				
										2-2	\$5.64

Or we will supply the entire list of 282 packets (valued at \$5.64) for Five Dollars, post-paid.

NASSAU, WEST INDIES.—Your seed gives universal satisfaction. My customers are loud in their praise. Being myself a gardener, I can also give personal testimony.

SUGGESTIVE PRICES FOR Grass, Field, and Agricultural Seeds and Sundries

These Prices Constantly Subject to Fluctuations—Therefore, Merely Suggestive.

IF YOU DO NOT SEE WHAT YOU WANT, ASK YOUR MERCHANT TO WRITE TO US ABOUT IT, OR DROP US A LINE
LATEST QUOTATIONS PROMPTLY GIVEN UPON APPLICATION.

BARLEY.

Two-rowed.....per bush. \$1.50

BELLOWS AND ATOMIZERS.

Allen's, \$2.25. Hammond's, large, \$2.00; small, \$1.25. Wood-
ason's, double cone, \$3.50; single cone, \$1.00. Houchin, nickel-
plated, No. 19, 80 cts.; No. 16, 65 cts.; No. 14, 60 cts.; No. 11, 55 cts.;
No. 9, 50 cts. Insect Powder Gun, large, 20 cts.; small, 12 cts.
Paris Green Sifter, 20 cts. Paris Green Sifter, Peck's,
60 cts. Water Bellows, \$2.00.

BIRD SEED, &c.

Canary Bird Seed Mixed.....per bush. \$2.50; per lb. 10

We offer ORIGINAL SEALED PACKAGES OF MIXED BIRD SEED
at 10 cents per pound. Postage 8 cents extra, if sent by mail.

The packages contain a mixture of Canary, Hemp, Millet and Rape Seed.
The combination of these feeding substances will be found to be in correct
proportion and to comprise everything necessary to the sustenance of Cage
Birds. Bird seeds in these packages have proved to be acceptable to owners
of valuable Birds, many of which are injured by the feeding of foul,
fermented or dusty seeds.

Canary Seed Unmixed.....per bush. \$2.50; per lb. 10
Bird Gravel.—Red or White.....per pkge. 5
Bird Millet.....per bush. \$1.60; per pt. 25
Bird Tonic.....per bottle. 65
Cuttle-fish Bone.....per lb. 40
German Summer Rape.....per bush. \$5.00; per pt. 10
Hemp Seed.....per bush. \$2.00; per pt. 08
Lettuce Seed.....per lb. 25
Maw Seed.....per lb. 20
Mocking Bird Food (screw top bottle).....per bottle. 30
Song Restorer.....per bottle. 20
Unhulled Rice for Java Sparrows.....per bush. \$3.00; per pt. 10

BROOM CORN.

Evergreen.....per bush. \$1; per qt. 20

BUCKWHEAT.

Silver Hull, Pure.....per bush. \$1.50; per qt. 10
Common.....per bush. \$1.35; per qt. 10
Japanese.....per bush. \$1.50; per qt. 10

CASTOR BEANS.

Ornamental.....per lb. 75

CLOVERS.

Alsike Clover (*TRIFOLIUM HYBRIDUM*).—The earliest large clover. Poss-
ibly a hybrid between the Red and White, possessing qualities common
to both; productive, sweet, permanent, extremely valuable both for pas-
turing or soiling. Clover-sick lands will sometimes produce fine crops of
Alsike, which lands, after three years in Alsike, and an intermediate grain
crop, will again produce Red Clover. The flowers are a distinct light
pink, and afford fine pasturage for bees. This Clover seeds itself freely
the first year. Sow 12 lbs. per acre.....per lb. 20
Giant Sain Foin (*ONONURCHIS SATIVA*).—This, in some sections, is an
important forage plant, producing an immense quantity of green food,
and, under favorable conditions, large crops of hay. It requires a calcare-
ous soil and will not succeed north of the Potomac or Ohio. The seeds
are of high value as food for fowls. Sow 10 lbs. to the acre.....per lb. 15
Lucerne or Alfalfa (*MEDEGAO SATIVA*).—One of the most valuable
among the Clovers. Standing for years, shooting its roots downward till
they are ten to fifteen feet below the surface, it resists the driest weather,
and, when every blade of grass droops for want of moisture, it holds up
fresh and green as in genial Spring. It does not succeed on compact clay
nor on land with impermeable subsoil. Far from exhausting land, it in-
creases fertility, as has been fully established. Sow 10 lbs. to the acre
per lb. 20



Red Clover (*TRIFOLIUM PRATENSE*).—This is the most widely cultivated of
all the pasturage plants; loosening the soil and admitting the air and
drawing up and storing away near the surface the valuable principles scat-
tered in the earth beneath, it is regarded as one of the best of vegetable
fertilizers, as well as a cattle food of highest merit. Its luxuriant growth,
by shade, increases the fertility of the earth and smothering noxious weeds.
It is a lime plant and does best on stiff beams. Its habit of growth is
rapid, and, though naturally a biennial, may, by close pasturage, be made
to last three or more years. Sow, in Autumn, south of the Potomac or
Ohio, and in Spring in Northern States. Sow 16 lbs. to the acre.
per bush. (60 lbs.) \$5.50; per qt. 30

Red Clover, Mammoth.
per bush. (60 lbs.) \$6.25; per qt. 30

Scarlet Clover (*TRIFOLIUM INCARNATUM*).—The most
beautiful of all Clovers, readily distinguished by the
bright crimson color of its flowers. Exceedingly pro-
ductive and very palatable to cattle. It is the latest of
all the Clover family, and thus affords a desirable suc-
cession of green food. Sow 10 lbs. to the acre. per lb. 16

White Dutch Clover (*TRIFOLIUM REPENS*).—Not a
heavy producer of hay, but invaluable in permanent
pastures. Will grow on any soil, but luxuriates in
damp locations and in damp seasons. It is very per-
sistent in growth on rich soils, affording rare food, but
on thin soils will not succeed. Sow 12 lbs. to the acre.
per 1/2 lb. 10c; per 1/4 lb. 15c; per lb. 25



Yellow Trefoll, or Hop Clover (*TRIFOLIUM LUTULINUM*).—A fibrous-rooted biennial plant, flowering
from May to August. It is productive in rich soils, is
an excellent fodder plant mixed with other grasses. Sow 3 lbs. to the
acre, with Sain Foin, or 6 lbs. if alone.....per lb. 20

COTTON.

We will not attempt a description of the Cotton plant or its varieties,
but be satisfied to simply announce that we have for sale the following
varieties, which we offer at attached prices:

Extra Early Carolina.....\$1.25; per bag, 25
Sea Island.....\$1.50; per bag, 25
Upland.....\$1.00; per bag, 25

FERTILIZERS.

Agricultural Salt.....per ton, \$10.00; per bag, 200 lbs. 1.00
Button Bone Meal.....
fine, per ton, \$42.00; per 100 lbs. \$2.25; per 5-lb. bag, .25
per ton, \$25.00; per bag, .25
Baugh's \$25.00 Phosphate.....per 100 lbs. \$2.50; per 5-lb. bag, .25
Cake Meal.....per 100 lbs. \$2.50; per 5-lb. bag, .25
Cotton Seed Meal.....per ton, \$35.00; per 100 lbs. 3.50
Ground Bone.....per ton, \$33.00; per bag, 200 lbs. \$3.50; per 100 lbs. 3.50
Guano, Peruvian—No. 1, Government.....per ton, \$56.00; per bag, 100 lbs. \$3.25; 1-lb. box, .30
per ton, \$16.00; per bag, 100 lbs. 1.60
Landreth's Lawn Fertilizer.....per ton, \$30.00; per bag, 100 lbs. \$3.00; 1-lb. box, .30
Land Jersey.....per ton, \$10.00; per bag, 200 lbs. 1.00
Peat, Peat.....per ton, \$1.25; per bag, 200 lbs. .25
Rock Salt.....per 100 lbs. \$1.25; per 5-lb. bag, .25
Swiftsure Superphosphate.....per ton, \$35.00; per bag, 200 lbs. 3.50
Wood Ashes.....per ton, \$1.00; per bag, 200 lbs. .25

MARION, ALA. Your seeds are excellent. My father used them and so did my grandfather over fifty years ago, when they lived in Virginia.

FLAX SEED.

The finest Flax produced in Europe is grown near Courtrai, in Western Belgium. The leading features which go to make up the superior quality of this Flax are the composition of the water of the River Lys, rotation of crops, fertilizing, skillful manipulation and the use of choice seed. The seeds used are either Riga, or stock grown from it and but one year removed, the amount of seed to the acre ranging from 1½ to 3½ bushels. To have good Flax the crop must be harvested before the seed is ripe; thus Flax-growing for fibre and Flax-growing for seed are two distinct systems..... per bush. \$2.75; per qt. \$0 15

GARLIC SETS

Per lb., 20c.

GRAFTING WAX.

Per lb., 30c.

GRASS SEED.

Bermuda Grass...... per lb. 1 25

Herds, or Red Top Grass (AGHOSIS VULGARIS).—A good perennial Grass, generally sown on permanent pastures. It succeeds Clover and Timothy when they have died out. Does well on any soil, but best on moist land. If kept fed down close it is a good forage plant, but allowed to become rank it is wiry and innutritious. Sow 20 lbs. to the acre..... per sack (50 lbs.) \$3.25; per bush. (of 10 lbs.) 80

Hungarian Grass (PANICUM HUNGARIENSIS).—An annual forage plant of celebrity. It germinates readily and withstands drought. It has numerous succulent leaves, broad and over a foot in length, the plant, in strong soils, reaching a height of three feet. Cut early it makes an excellent hay, but left to ripen seed it becomes hard and woody. Sow a bushel to the acre..... per bush. \$1 40; per qt. 10

Italian Rye Grass (LOLIUM ITALICUM).—This is an improvement on the Perennial Rye Grass, being earlier and more rapid in growth, producing larger leaves, more succulent food and more of it, but it is not as durable. It shoots less and is a stronger feeder, enduring any amount of irrigation or manure. Succeeds best in moist soil, and, in such, is the best grass for soiling, affording repeated luxuriant and nutritious crops. It is not suited for permanent pastures, for, though making a splendid appearance for one or two years, it then dies and leaves the land bare, having smothered out all other Grasses. Its strong germinative power, its rapid development, its luxuriant herbage, its hardy permanent habit, its nutritive qualities, all point to it as one of the most reliable pasture grasses. With Orchard, Timothy and Blue Grass in proper proportion is therefore formed a combination possessing the chief merits of any prescription that can be drawn. Sow 25 lbs. to the acre..... per bush. (18 lbs.) 1 75

Johnson Grass..... per lb. 15

Kentucky Blue Grass (POA PRATENSIS).—This is a pasture Grass of high merit, the earliest to start in Spring and continuing green far into Winter. Though it makes fine quality hay, it is not to be recommended for that purpose, being a light cropper. Its uniform growth and its beautiful habit and color make it desirable for lawns. It requires more time than other Grasses to become established, but is the longest living of all. It flourishes best in limestone lands. Sow 2 bush. to the acre. per bush. (14 lbs.) \$3.50; per lb. 40



HERDS OR
RED TOP GRASS.



ITALIAN
RYE GRASS.



KENTUCKY
BLUE GRASS.



MEADOW FOX-
TAIL GRASS.

LANDRETH'S MIXED LAWN GRASS.

We offer mixed Lawn Grass Seed in sealed packages of One Pound, Half Pound and Quarter Pound. The mixture contains those varieties which long practical experience has proved to be the best adapted for soils in general. The seeds used are clean and full of vitality, and all persons using them will be certain, provided there be sufficient rainfall, to secure a stand of grass both of delicate texture and of durability. We have ceased quoting Lawn Grass by the bushel of 15 lbs., which never was and never can be a "bushel" to the satisfaction of any one. We quote it by the pound. Any one can calculate the price for the old fictitious bushel. No extra charge for packages.

FOR SURFACE EFFECT..... per lb. 30
FOR ATHLETIC GROUNDS..... per lb. 30

For description of Lawn Making, etc., see page 46.

Meadow Fescue Grass.—A perennial grass of good quality; grows well in nearly all situations, wet or dry, hill or bottom land. Has round, smooth stems, two to three feet high. In mountain lands of Virginia said to grow six feet high. The numerous fibrous roots penetrate good soil twelve to fifteen inches; makes good hay; also a permanent pasture, especially in the South. Sow 30 to 40 lbs. per acre, broadcast..... per lb. 15

Meadow Foxtail (ALOPECURUS PRATENSIS).—A spreading perennial of high favor in Europe; one of the earliest and best Grasses for permanent

pasture. Habit coarse, but suitable for park purposes. Succeeds best on well-drained, rich, loamy or clayey soils; makes excellent hay and should be included in all permanent pastures. Sow 15 lbs. to the acre..... per lb. \$ 25

Meadow Oat Grass..... per lb. 20

Millet, Common..... per bush. (50 lbs.) \$1.60; per qt. 10

Millet, Cat-tail or Pearl..... per lb. 20

Millet, French..... per lb. 08

Millet, German (PANICUM GERMANICUM).—This is an improvement on Hungarian Grass if cut just as the leaves are training. Under some circumstances it will yield half as much more to the acre. On Bloomsdale Farm, on one occasion, we cut thirteen tons of dry, clean hay from three acres. Sow 1 bush. to the acre..... per bush. \$1.50; per qt. 10

Orchard Grass, or Rough Cocksfoot (DACTYLIS GLOMERATA).

—One of the most valuable of all the cultivated Grasses. Blooming with the Red Clover and making with it an admirable hay. As a Pasture Grass it is more productive than any other and does best under close feeding.



ORCHARD GRASS, OR
ROUGH COCKSFOOT.

It stands drought better than any other grass, keeping green and growing when others are dried up. In Summer it will grow more feed in a day than Blue Grass will in a week. It is disposed to grow in tussocks; a good preparation of the land and uniform and liberal seeding is a good preventive. All kinds of stock are fond of it, and it yields an enormous quantity of hay of superior quality. It succeeds well in any soil, doing especially well in moist places. Sow 2 bush. to the acre..... per bush. 1 35

Pasture Grass (READY MIXED).

—The preparation of the land for Permanent Pastures is a labor that must not be slighted, and though farm work cannot be reduced to the nicety of Lawn Culture, we nevertheless direct attention to our directions on Lawn Making, and would say that the nearer the directions are followed the greater the probability of success. It must, however, be borne in mind that a pasture sod cannot be obtained in one year. We are prepared to furnish single grasses, or two or three in a mixture, to meet the requirements of any ordinary farm land for the production of hay; or, if Permanent Pasture is desired, we are prepared to furnish mixtures for soils either heavy or light.

MIXTURE FOR LIGHT SOILS, 40 lbs. to acre..... per 100 lbs. \$23.00; per lb. 25

MIXTURE FOR HEAVY SOILS, 40 lbs. to acre..... per 100 lbs. \$23.00; per lb. 25

See Remarks on Pasture Grasses, page 46.

Perennial Rye Grass (LOLIUM PERENNE).—Long a stand-by among the best farmers of England. Leaves long, narrow and fine. Cut when in blossom it makes fine hay and abundantly, but not equal to Orchard. It requires a moist climate, and, in such, stands for six or seven years. Perennial Rye Grass will resist overflow and does well on sloping banks, as its roots are very fibrous and mat-like. Sow 20 lbs. to the acre..... per bush. (24 lbs.) 1 75

Rescue Grass..... per lb. 35

Sheep's Fescue Grass..... per lb. 15

Sweet Scented Vernal Grass, Annual.—A cheap imitation of Perennial and of no value..... per lb. 15

Sweet Scented Vernal Grass, Perennial (ANTHOXANTHUM ODORATUM).—One of the earliest in Spring and latest in Autumn. It is almost the only Grass that is fragrant, and to its presence our hay fields owe much of their charm. It has little nutritious properties in itself, but it is well known that on pastures where it abounds the finest mutton is produced. It does best on light loams and medium sands, but dies out on black prairie soil. Sow 20 lbs. to the acre, if sown alone..... per lb. 75

Teosinte..... per oz. 15c.; per lb. 1 75

Texas Blue Grass—This is reported as doing well in Texas, though of course best in rich land. Once established in a favorite situation it becomes permanent..... per lb. 3 00

Timothy (PHEUM PRATENSE).—As a Grass to cut for hay this is unsurpassed. It is coarse if allowed to ripen seed, but if cut in the bloom is bright and highly nutritious. If sown with clover, as is often practiced, it has to be cut before full development, being later, and thus there is a loss in returns. It does best on moist, loamy soils, and is not suited to light lands. It is a large producer, two or three tons of hay being frequently made; the aftermath is, however, light. It is keenly relished by all stock, especially horses, and is generally more free from dust than other hays. Sow to acre, if sown alone, 10 lbs..... per bush. (45 lbs.) 1 90

Hot Bed Sash..... 3 feet 2, by 6 feet, each 1 30

Hot Bed Glass 6x8, per box, of 157, \$2.50; 8x10, per box, of 150..... 3 00

Glass Cutters..... nickel, each 15c.; bronze, each 10

Glazier Points..... per box 40

Hot Bed Cloth..... medium, per yard, 10c.; heavy, per yard, 13c.; extra heavy, per yard 20

INSECTICIDES. (See also Soaps.)

Carbolic Powder..... per lb. 10

Hellebore, White Powdered..... ¼ lb. 10c.; ½ lb. 15c.; 1 lb. 25

London Purple Insect Powder.....	per lb. \$0 20
Paris Green Insect Powder, in 1, 2, 3, 4 and 5 lb. cans.....	per lb. 3)
Paris Purple Powder, in 1 lb. can, 1 lb. 2 lb. can, 3 lb. and 5 lb. can.....	60
Persian Insect Powder.....	per bottle, 15c; per lb. 46
Slug Shot.....	per 100 lbs. \$4.00; 5 lb. package 25
Thyrno-Cresol, or Sheep Dip.....	per gal. \$2.00; per 1 15
\$1.25, per qt. 75c; 8 oz. bottles, 50 c; 4 oz. bottles.....	15
Tobacco Dust.....	per lb. 45
Stems.....	

JUTE.

We offer seed direct from India, and believe this plant can be profitably grown for fibre purposes so soon as a practical machine can be built to strip off the bark. We have successfully grown Jute upon Bloomsdale Farm, and are much impressed with its vigorous character and the ease with which its bark is stripped; even more readily than the bark of Ramie.

LUPIN.

White.....	per bush. 6 00
Yellow.....	per bush. 6 00

MOLE TRAPS.

Wrought Iron.....	each 30
Olmstead.....	each 1 50
Perfection.....	each 2 00

MOSS.

Sphagnum, or Jersey.....	per bbl. 2 60
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MUSHROOM SPAWN.

In bricks.....	per lb. 12
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NEST EGGS.

Wainwright's Medicated.....	doz. 40c; each 05
Porcelain.....	doz. 30c; each 13
Woodward's Medicated.....	doz. 40c; each 05

OATS.

Probsteier.—One of the best of White Oats. Yields well and stands up well; grain full, long, with thin hull.....per bush. 1 00

Russlan White.—One of the best among the late introductions. A strong grower and good cropper, highly recommended as showy and profitable.....per bush. 1 10

Surprise.....per bush. 1 00

Southern Winter.—For twenty years we have been growing this very hardy productive Oat extensively on our Virginia plantation. No other variety tested there can compare with it. In Virginia we sow it from September 15 to November 15; pasture it during Winter and cut from it a greater number of pounds of grain than any other Oat will produce in that section. A production of 60 bushels of exceedingly heavy grain to the acre is not uncommon. The grain is dark evidently remotely derived from a black-hulled variety. We have sown this Oat on our Bloomsdale, Pennsylvania, Farm in the month of March, and have cut 60 bushels in September. We offer about 1000 bushels harvested, but not yet thrashed.
per lb. postpaid, 18c; per bush. 1 50

Welcome.—A new White Oat, introduced four years ago. Early, heavy and productive; strong straw, growing five to six feet high, and making large stools; said to have yielded as much as 97 bushels to the acre.
per bush. 1 00

White Belgian.—A remarkably heavy and productive White Oat, attractive in appearance and in every way most desirable. Ten days ahead of most other varieties, and therefore ripening at a more convenient season.
per bush. 1 25

Wide-Awake Oats—One hundred and six bushels raised from 100 pounds of seed as an ordinary Field Crop. This variety of Oats is of recent introduction. Average height, four to six feet; straw sufficiently strong and firm to prevent "lodging." Average yield, 65 to 100 bushels per acre, according to the nature and condition of the soil. Grain heavy and plump, having large meat and thin husk. The hardness and vigor of this variety is said to be in excess of that of any other known sort, while the tendency to rust is greatly diminished. Thoroughly tested with all the leading varieties of this country, it is reported to have proved itself superior to them all, both in point of quality and quantity.....per bush. 1 25

ONION SETS.

(See page 23.)

OSAGE ORANGE.

For Hedges.....	per lb. 20c; per bush. 6 00
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PEAS.

(FIELD VARIETIES.)

Sown for plowing in as Green Manures. Very valuable fertilizers.

Canada Field.....	
Cow Peas or Southern Black Eye.....	per bush. 3 00
Southern Clay Peas.....	per bush. 2 75

PEAT.

Jersey.....	per bush. 5 c; per bbl. 1 25
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PLANTS.

(SEE ALSO EGGS.)

In Season. Fixed prices given on application and full remittance required. Shipment at purchaser's risk, upon three days' notice. We will not ship plants C. O. D.

Cabbage Plants, Celery, Egg Plant, Pepper, Tomato, Raspberry, Strawberry, Blackberry, Grape Vine.

POP CORN.

Ordinary.....	
Rice.....	per lb. 00

POTATOES.

(FOR DESCRIPTIONS, SEE PAGE 41.)

Burbank's Seedling.....	per bbl. \$3.75; per bush. 1 50
Charles Downing.....	per bbl. \$4.50; per bush. 2 00
Dakota Red.....	per bbl. \$3.75; per bush. 1 50
Early Rose.....	per bbl. \$3.75; per bush. 1 50
Early Ohio.....	per bbl. \$3.75; per bush. 1 50
Extra Early Vermont.....	per bbl. \$3.75; per bush. 1 50
Landreth's Farmers' Alliance.....	per lb. postpaid, 2c; peck, \$1.00; per bush. \$3.00; per bbl. \$6.00 (See description, page 41.)
Landreth's Garfield.....	per bbl. \$4.50; per bush. 1 50
" State of Maine.....	per bbl. \$4.50; per bush. 1 50
Mammoth Pearl.....	per bbl. \$3.75; per bush. 1 50
Peerless.....	per bbl. \$3.75; per bush. 1 50
Prince Edward Island Rose.....	per bbl. \$3.75; per bush. 1 50
Green Mountain.....	per bbl. \$4.50; per bush. 2 00
Snowflake.....	per bbl. \$3.75; per bush. 1 50
Sweet Potatoes—Yellow.....	per bbl. \$3.00; per bush. 1 25
Potato Seed—Hybridized.....	per paper 50

POULTRY FOOD AND REQUISITES.

Pratt's Poultry Food.....	26-oz. pkgs. 25c; 5-lb. pkgs. 60c; 25-lb. sacks 2 50
" Food for Horses and Cattle.—In 12, 25, 50 and 100 pound sacks.....	per lb. 4c
American Developing Food.....	per 100 lbs. 25
Cheltenham Poultry Food.....	per 100 lbs. 25
Coarse Ground Bone.....	per 100 lbs. 1.75; per lb. 18
Chicken Founts, Stoneware.....	2 gal. \$1.20; 1 gal. 90c; 1/2 gal. 70
" Galvanized.....	75
Gape Wires.....	10
Ground Oyster Shells.....	per ton, \$13.00; 200 lbs. \$1.50; 5-lb. pkgs. 18
Haven's Climax Condition Powder.....	per 100 lbs. 25

RAPE SEED.

English (imported).....	per bush. \$5.00; per peck 10
German Summer (imported).....	per bush. \$5.00; per peck 10

RICE.

Unhulled.....	per bush. \$3.00; per peck 10
Wild Rice.—Grows well on the borders of the Northern lakes, and is a valuable food for wild fowl. It germinates readily, and adapts itself to fresh water situations in the climate of the Middle States, and has been found very valuable sown on the water flats of shooting grounds, and is becoming in large demand.....	per lb. 30

ROOTS.

(IN SEASON.)

Artichoke, Jerusalem.....	per 100 lbs. 2 50
Asparagus—Conover's Colossal.....	per 100 lbs. 2 50
Asparagus—Palmetto.....	per 100, \$1.00; per 500, 6 00
Hop Roots.....	per 100, \$2.00; per 500, 5 00
Horse Radish Sets.....	per 100, \$1.00; per 500, 4 00
Rhubarb Roots.....	each 5c; per doz. 60c; per 100 4 50

RYE.

White.—Pure strain of White Winter Rye. Per lb., postage paid, 18c.....	per bush. 1 00
Thousand-fold.....	per bush. 1 00
Spring.....	per bush. 1 25

SEED DRILLS.

Matthew's.....	each 7 50
New Model.....	each 6 00

SEED SOWERS.

Cahoon Broadcast.—Hand.....	each 4 00
" Horse.....	each 12 00

SHALLOTS.

See page 41.

SOAPS.

(SEE ALSO INSECTICIDES.)

Carbolic Soap	per cake	05
Carbolic Acid and Whale Oil Soap.....	per cake	06
Hellebore, Tobacco, Whale Oil, etc.	mixed, per can	15
Whale Oil Soap.....	2-lb. can, 15c.; 5-lb. can, 40c.; per lb.	65

SORGHUM.

Common or Chinese.....	per lb.	10
Early Amber.—This variety of cane is of <i>extra early</i> maturity, and is, therefore, infinitely superior to all other varieties which ripen so late as to afford but little time for pressing between the periods of maturity and frost. Very remarkable results are recorded of its sugar-producing qualities.....	per lb.	10
Early Orange.—Fuller than the Amber, thicker in stem, more foliage. Said to be a valuable variety	per lb.	10

SUNFLOWER.

Russian.....	per bush.	\$1.75; per lb.	03
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TOBACCO.

Like all other cultivated plants Tobacco has its various forms, qualities and assortments, and the progressive Tobacco grower plants only those most profitable to him, as respects soil and his market, both of which must be studied. Red clay subsoils, with rich top soils, generally produce the best dark rich export Tobacco. Soils composed of sand or gravel, with subsoil of light brown or red clay, develop the best stemming Tobaccos and fillers. Flat lowlands of alluvial soil give the best cigar types. Lime-stone soils, dark and rich, are the only soils adapted to White Burleigh, which, when well grown, is very choice. Slaty soils produce the best quality of the yellow wrapping sorts. The best of so called varieties of Tobacco run up into hundreds, many the result only of a difference in soil. We have selected a limited number of varieties of such as will meet any requirement under the classification of adaptability. We solicit orders for seed, believing our stocks to be of excellence, and knowing a change of seed, when good stock can be obtained, is generally of great advantage to the planter.

The varieties of seed which we offer are as follows:

Yellow Plug Wrappers.

(LONG-LEAVED GROWTH.)

Yellow Orinoco.....	per lb. \$4.00; per oz.	40
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Dark Plug Wrappers.

(BROAD-LEAVED GROWTH.)

Hestor.....	per lb. \$4.00; per oz.	40
Tuckanoe	per lb. \$4.00; per oz.	40

Slug Fillers.

Sweet Orinoco.....	per lb. \$4.00; per oz.	40
Flanagan	per lb. \$4.00; per oz.	40
Big Frederick.....	per lb. \$4.00; per oz.	40
Burleigh	per lb. \$4.00; per oz.	40

Cigar Fillers.

Landreth.—Early, large, thin, silky, enormously productive and bringing highest price among the Tobacco dealers of Pennsylvania.....	per lb. \$6.50; per oz.	65
Acclimated Havana.....	per lb. \$5.00; per oz.	50
Connecticut Seed Leaf.....	per lb. \$4.00; per oz.	40
Maryland Broad Leaf	per lb. \$4.00; per oz.	40

Cigar Wrappers.

Landreth.—Early, large, thin, silky, enormously productive and bringing highest price among the Tobacco dealers of Pennsylvania.....	per lb. \$6.50; per oz.	65
Pennsylvania (Lancaster Co., Pa.)	per lb. \$5.00; per oz.	50
Island.—Broad-leaved	per lb. \$6.50; per oz.	65
Glessner.....	per lb. \$6.50; per oz.	65
Havana { Vuelta Abajo.....	per lb. \$5.00; per oz.	50
{ Partidas	per lb. \$5.00; per oz.	50
{ Remedios	per lb. \$5.00; per oz.	50
Sumatra { Rano de	per paper, 25c.; per oz.	3 00
{ Dell de	per paper, 25c.; per oz.	3 00

Cigarettes.

Hyco	per lb. \$4.00; per oz.	40
Bradley.—Broad-leaved	per lb. \$4.00; per oz.	40
Sterling.....	per lb. \$4 00; per oz.	40

Snuff.

Blue Pryor.....	per lb. \$4.00; per oz.	40
Flanagan	per lb. \$4.00; per oz.	40

VETCHES.

Spring	per bush.	4 07
Winter.....	per bush.	4 00

A HOT-BED---WHAT IS IT?

First.—It is a box or frame without bottom or top made for one, two or four-sash, as in the illustration. It may be made permanent of brick or stone, or temporary of plank or one inch common boards, the back board about twenty inches high, one-half greater elevation than the front, which should be twelve to fourteen inches—the whole made to support a sash of any dimensions, the best of about three by seven feet. The back being higher than the front gives a declivity to the sash, thus casting off the rain, which it would not do if flat.

Secondly.—The box at proper season is placed upon a bed of *fermenting material*, which, making a *gentle and continuous heat*, warms up a layer of soil resting upon it, and thus germinates seed and forces plants into rapid growth.

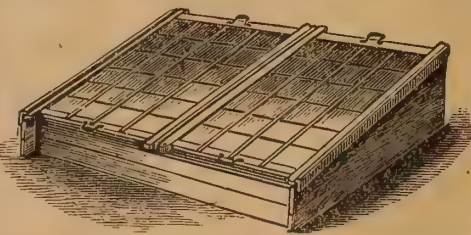
Thirdly.—The value of the bed depends principally upon the *character of the fermenting material*. This should be rich stable manure (no cow dung) forked over two or three times at intervals of a week and kept in a deep and compact pile till it begins to smoke or steam, indicating that the process of fermentation has set in. If the dung be very rich in grain an addition of forest leaves is desirable, as they serve to *prolong the period of fermentation*, which otherwise might be too rapid.

Fourthly.—Selecting a well-drained location, and one never flooded by rain, excavate a pit one or two feet deep, and one foot longer and one foot broader than the box. Into this place six inches of rough barnyard manure, corn stalks, leaves or straw, for drainage, and on it lightly fork in the *fermenting dung and tramp* it firmly down to a depth of two feet. Place on the box and fit the sash lightly, cover with mats and allow *fermentation* to again proceed, banking up with hot manure on the outside all around at an angle of 45°. Place on top of the manure a layer of three inches of rich, moist, finely pulverized soil. In a day or so the temperature will rise to 120°. When the temperature has fallen to 90° destroy all the weeds which have sprouted, and sow the seed for which the bed is intended. Cover every night with mats to exclude frost and give air during the day, never allowing the temperature to fall below 70° or rise above 9°. The secret of growing good plants is to give *plenty of air*, else the plants will be sickly, spindly specimens. Short, stocky plants are what are desired. Sow the seed in rows three inches apart and one-quarter to one-third inch deep, and cover by sifting on fine earth.

Water every evening. Remove the mats every morning about 9 o'clock, give air about 10 o'clock. Cut off the air in the afternoon as soon as the air becomes the least chilly. Cover with mats before sunset. Peppers and Egg Plants require more heat than other plants. Success depends on bottom heat from the manure, top heat from the sun, water from daily application and air at mid-day. Without plenty of air the other requisites will be fruitless.

All seedlings should be transplanted into other hot beds or intermediate beds when two inches high.

Hot beds may be used for forcing Lettuce, Radish, Egg Plant, Pepper, Tomatoes, Cabbage, Cauliflower and Ornamental Flowers.



ARTIFICIAL HEAT.

We have known locations where stable manure for hot beds was not readily obtained, and to meet such conditions we give the following directions for manufacturing a *fermenting material* for the production of a moderate and continuous heat, the quantities named being sufficient for a box twelve by seven feet. Take as the crude materials 500 lbs. of Straw, 2 bush. Powdered Quicklime, 6 lbs. Muriatic Acid, 6 lbs. Saltpetre.

Having prepared the excavation of proper dimension, spread three or four inches of forest leaves or old hay in the bottom. Upon that spread eight inches of the straw, tramp it down and sprinkle with one-third part of the quicklime. Dilute the six pounds of muriatic acid with twenty gallons of water, and, by means of an old

broom, sprinkle the bed with one-third part of the solution. Make another layer of eight inches of straw, applying quicklime and the solution as before. Repeat for a third layer. Upon this make a fourth layer of straw, and upon it sprinkle the six pounds of Saltpetre dissolved in thirty gallons of water. Place the box in position, bank up outside, within the box spread three inches rich, finely pulverized earth, and put on the sash. A heat will soon be generated which will continue for two or three weeks.

LAWN GRASS.

For Parks, Croquet and Tennis Grounds, Cricket and Athletic Fields.

THE LANDRETH LAWN GRASS MIXTURE

which we offer should not be compared with the cheaper preparations advertised. Our prescription is of the best chosen varieties and clear of weed seeds. Any one who purchases cheap, ill-chosen Lawn Grass will soon realize that it was a poor investment, as the error stands out in glaring ugliness.

SEEDING.

Much of the success of Lawn Making depends upon the preparation of the ground. The land must be well plowed or dug and harrowed or raked to secure thorough pulverization, and after being reduced to a perfectly even surface should be cleared of stumps, stones, roots and other impediments. The soil should then be made firm with a heavy roller and top-dressed with a good fertilizer, unless the land had received an application of seven to eight tons of very short well-rotted stable manure before plowing. We will here remark that stable manure is the best of all fertilizers, but there being some difficulty in obtaining it and objections to its use on account of its offensive appearance and smell, we recommend a good grade of concentrated commercial fertilizer (see page 42). Six to seven hundred pounds to the acre of such mixture should be applied. The fertilizer should be lightly harrowed in upon the seed bed, as it will be lost to the young plants if buried much beneath the surface. After the harrowing the ground should be severely rolled, that the earth and seed may be brought into close contact. Our Lawn Grass mixture should be sown at the rate of forty pounds to the acre and rolled down. Sowing in September and October will be found most advantageous in latitudes south of Philadelphia; in more northerly locations Spring sowing is most successfully practiced, the work being done in April and May.

Annual seeds, natural to the soil, are certain to spring up before the young grass becomes established, and an inexperienced person is likely to conclude that the weeds spring from weed seed in the grass seed, but all soils contain weed seeds, and upon tillage they are certain to vegetate. The weeds as they become large enough may be cut down or pulled up; after the first year their growth will cease. Frequent rolling is advantageous in producing a good Lawn by solidifying the soil, harassing insects and other vermin, and improving the level of the surface.

Students of agriculture will find the volume on the Grasses of North America, by Professor W. J. Beale, of much value in assisting them in this interesting study.

On all Lawns will regularly appear in greater or less numbers a lot of interlopers, as Buttercups, Plantains, Dandelions, all from seeds natural to the soil. These uninvited guests should always be dug out, otherwise subsequent labor will be increased one hundred fold by their seeding. Lawns may be advantageously dressed with stable manure in December, the long strawy portions being removed in March.

On those portions of Lawns, as around the house where an immediate result in grass effect is desired, sod may be used. Fair sod can generally be had on roadsides, and if carefully taken up and when laid down accurately jointed and solidified and covered with half an inch of rich compost it will at once start off and very soon be as much a fixture as the adjoining trees and shrubs.

Lawn Grass of good quality should produce a fair mat of herbage in from seventy to ninety days. Some parties offering Lawn Grass at a low price are using the so-called Canada Blue Grass, which is not only worthless, but a pest and difficult to eradicate.

Some people, after seeding a piece of land with Lawn Grass, expect to see a green mat in two or three weeks, but in this they are unreasonable, as the better varieties of grass are slow to produce effect, and when an effect is quickly developed it is at the expense of adaptability and permanency. For instance, a fine mat of green color can be had in two weeks from a heavy sowing of White Clover—something very effective and pleasing to the eye, but clover is not a grass and is not suitable for Lawns, failing to produce that velvet-like effect, the result of the growth of the erect leaves produced by the best grasses, which habit fits them to quickly recover after mowing.

Manures or fertilizers for Lawns may be of many combinations. We recommend to those who prefer to do their own mixing a compound of

300 pounds of superphosphate, costing say	\$4 00
300 pounds dried meat, blood or fish, at.....	6 00
400 pounds refuse common salt, at	1 00

Or say per acre\$11 00

The quantity of superphosphate and nitrogenous matter may be doubled to advantage, or even made stronger, as grass will stand almost any amount of fertilizer. The common salt used as an alterative and solvent will be found to have a decided influence in keeping up the emerald green condition so desirable on a perfect Lawn.

LAWN GRASS FOR SURFACE EFFECT.

This prescription consists of 100 parts, divided in such proportion between those grasses which our observation has indicated as best for general Park effect, as respects color, density of herbage, vigor, quick recuperation after mowing and permanency. The seeds used are all well cleaned and we believe them to be pure and of full vitality, and all persons using them are certain to secure a stand, provided the land be properly prepared and the seed be sown at the proper time and at the right depth, and provided there be sufficient rainfall to germinate the seed. We cannot be responsible for the errors of the inexperienced. A pound of seed will sow a space 40x20 feet, or say 800 square feet. Forty pounds will sow an acre, but we recommend sixty pounds. Price per pound, 30 cents.

LAWN GRASS TO RESIST TRAMPING ON ATHLETIC GROUNDS.

This prescription is also of 100 parts, but differs from our Park Lawn Grass in the list of varieties, a proportion of such sorts being here added as to better stand the wear and tear of tramping consequent upon games of Tennis, Cricket, Lacrosse and Base Ball.

A pound will sow a space 40x20 feet, or say 800 square feet. Price per pound, 30 cents.

Old Lawns much in decay had best be ploughed up, leveled up and resown, but often this course is not convenient, certainly not if the Lawn can be renovated by a system taking less time. In that case, when prompt results are desirable, the old sod should be well combed by a harrow to tear out the dried grass and easily extracted dead roots. This operation also breaks the earth, putting it in a pulverized condition to receive seed which may be sown broadcast and falling between the living grass, roots into the friable and fresh soil, and is at once in position to germinate and occupy the space.

PASTURAGE GRASSES.

The judicious selection of grass seed for the creation of a durable pasture requires a knowledge obtained only by an intimate study of the habits of varieties as respects quality of herbage and vigor of constitution. Except in the Blue Grass sections of Kentucky and Tennessee, it is not sufficient always to select the one grass indigenous to the district, for it may not possess the double quality desirable for green, pasturage and hay, for hardness and permanence, which combination of qualities and character is best found in a mixture of sorts. That prescription, to be thoroughly scientific, should be adapted to the geological composition of the soil, be it stony, calcareous or alkaline, as well as the mechanical condition of the soil, be it sandy, loamy or clayey. These conditions vary so much that no one can attempt to be entirely exact in a recommendation for grasses to be planted. We cannot more than undertake to prescribe for soils, heavy, as clay, or deep loam; medium, as light loam or peat; light, as sand, slate or gravel.

Nearly all grass seeds contain weed seeds; seed merchants' statements to the contrary. How could it be otherwise? for grass seeds are not cultivated in rows, hoed and selected as vegetable and flower seeds, but are taken from broadcast crops in which naturally appears a greater or less proportion of the natural weeds or natural grasses of the locality of their growth. The object of the careful gardener should be to purchase the least percentage of such weeds, for there are certainly enough in the soil of any Lawn to come up as volunteers independent of others from remote sections of the Union or from foreign parts.

Pasturage Mixture for Heavy Soils—Forty pounds to the acre.
Per lb. 25c.; per 100 lbs., \$23.00.

This prescription consists of 100 parts of such grasses as experience has indicated as productive in herbage and most durable on heavy soils.

Pasturage Mixture for Light Soils—Forty pounds to the acre.
Per lb. 25c.; per 100 lbs., \$23.00.

This prescription of 100 pounds, divided into practical proportions between such varieties of grasses as proved by experience to be the best adapted for light soils, both as respects amount of leafy product and permanence.



MISCELLANEOUS.



Rustic Hanging Baskets.

No.	Size	Shape	Each.
No. 6	9 inch	Round Bowl	\$0 75
" 7	10 "	" "	1 00
" 8	11 "	" "	1 30
" 9	12 "	" "	1 50

Rustic Flower Stands.

No.	Size	Shape	Each
No. 1	10 inch	Round Bowl	\$1 25
" 2	11 "	" "	1 50
" 3	12 "	" "	1 85
" 4	14 "	Hexagon	2 25
" 7	16 "	" "	3 00



Hyacinth Glasses.

	Per doz.	Each.
Flat Bottom, green, blue and amber	\$1 00	\$10
Tye Pattern, " " " "	1 00	10
New Style Telescope Pattern	1 75	25



New Style Telescope.



Tye Pattern.



Flat Bottom.

Tree Tubs,

Best Quality (Iron Feet).

No.	Diameter.	Each.
No. 0	27 inches	\$6 50
" 1	25 "	5 50
" 2	23 "	4 50
" 3	21 "	3 75
" 4	18 "	3 25
" 5	16 "	2 75
" 6	14 "	2 50

No.	Diameter.	Each.
No. 7	13 "	2 25
" 8	12 "	2 00

Tree Tubs,

Plain Wooden Feet.

No.	Diameter.	Each.
No. 1	13 inches	\$2 00
" 2	14 "	2 25
" 3	16 "	2 75
" 4	17 1/2 "	3 00



PERLICH'S EXCELSIOR FUMIGATOR AND INSECT DESTROYER.



A very effectual and durable apparatus for fumigating greenhouses, conservatories, poultry houses, sick rooms, hospitals, or ships. Very simple and durable in construction. Is perfectly safe, requires no watching. Self-acting, consumes all material without waste. Four sizes, made of sheet iron.

HENRY'S HAND PRUNING, or SHEEPS TOE SHEARS.

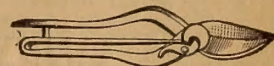


TREE SCRAPER.



A triangular shaped hoe, on a long or short handle. Used for scraping the rough bark of trees to prevent harboring of insects.

HAND PRUNING SHEARS, Secature Pattern.



All steel; very strong and durable.

NEW OGEE SHEARS.



These shears are made with double hawk-bill blades, operating one against the other. Four sizes.

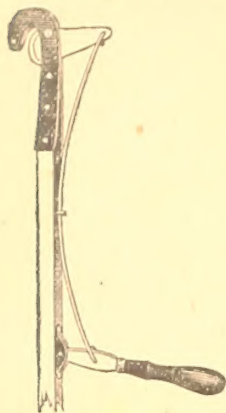
THE PHILADELPHIA HAND PRUNING SHEARS.



Constructed with a powerful draw cut blade, spiral lever springs, adjustable to any desired power. Easy action, strong cutting power.

LANDRETHS' COMPLETE ILLUSTRATED AND DESCRIPTIVE CATALOGUE OF IMPLEMENTS FREE TO ALL APPLICANTS.

CLARKLAND, LA.—My old gardener, 63 years old, will not plant any other seed but yours, saying his father and his father's father would use no other, nor will he

WATERS' IMPROVED TREE PRUNER.

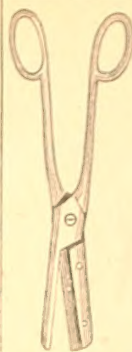
The thin blade of this pruner passes through the limb so easily that the grain is uninjured and the bark left smooth. It is supported on both sides by the steel hook, which guides and prevents it from turning from the straight line of the cut, or doubling over small twigs. The lever at the lower end is connected by a steel rod with the blade, in such a way as to give great power. On poles 4 to 12 feet long.

LITTLE GEM WEEDER.

Has three fingers on one side and a claw finger on the other. Very handy for use in Strawberry beds and Flower borders.

EXCELSIOR WEEDING HOOK.

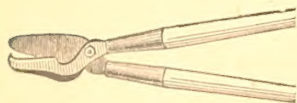
A handy little implement to loosen the earth and pull out weeds.

**FLOWER SCISSORS OR PICKERS.**

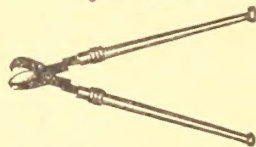
These are Scissors and Shears combined. Used for cutting and holding roses and other flowers that have thorny stems. Several sizes.

**VINE SCISSORS.**

The long pointed blades are very efficient in thinning out Grapes, when too close set in the bunch or for removing superfluous leaves, twigs, etc.

BRANCH OR LOPPING SHEARS AND HEDGE TRIMMER. McIlhenny Pattern.

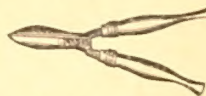
These shears are strongly made, and the peculiar shape of the blades adapts them equally to cutting large branches or small twigs. Handles 20 in. long.

BRANCH OR LOPPING SHEARS. English Pattern.

Four sizes. Made very strong. Handles from 24 to 39 inches long. For cutting heavy branches in hedge plants or shrubbery.

HAND PRUNING SHEARS. French Pattern.

Heavy frame shears, with strong spiral springs.

LADIES' PRUNING SHEARS.

Neatly finished handles with brass ferrules; blade six inches long. Used for light trimming.

**BRANCH OR LOPPING SHEARS. Sylvan Pattern.**

The extended finger is curved at nearly a right angle to the cutting blade, making a guard and rest to protect the shears in low pruning, and for hooking out canes and brush after being cut. Made of the best cutlery steel well tempered and warranted. Weighs 2 1/2 lbs.

LADIES' AND CHILDREN'S SETS OF FLORAL TOOLS.

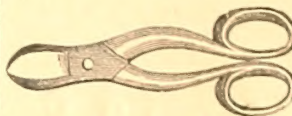
These sets vary in style and finish. Some consist of a hoe, rake and shovel. Others have a spade, fork and trowel additional. Some are highly finished with polished handles. They are all made light and adapted to light work.

DOCK EXTRACTOR.

A very effectual instrument for raising dock roots. A piece of wood through the ring underneath, forms a fulcrum, and enables the operator to raise the root easily. Made with or without wood handles.

GRASS SHEARS.

In shape like sheep shears, with 7 1/2 inch blades. Very convenient for trimming and cutting grass on small places. Made with or without spring. We have also the ordinary sheep shears of the best quality.

BOW PRUNING SCISSORS.

So named from the shape of the handles. Very useful for trimming shrubbery, roses, etc. Have no springs. Several sizes.

GARDEN TROWELS.

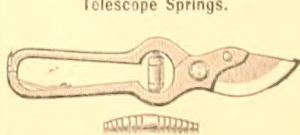
Used to take up for replanting, herbaceous plants, small shrubs, roots, &c. Also used for stirring soil amongst tender plants, removing weeds, &c. We have the solid welded blades, or the lighter riveted ones. Blades 5 to 8 in. long.

TRANSPLANTING TROWEL.

Have broad flat blades, used for transplanting only.

WEEDING SPUDS.

Are of different styles, some with straight blade only, and others with a curved or sharp hook on the side. The farmer walking over his fields with one of these little instruments on the end of his cane, is ready to eradicate any noxious weed he may observe.

HAND PRUNING SHEARS. Telescope Springs.

These are hand-forged solid Steel. Cut with ease. Several sizes are made. One is nickel-plated, weighs only three ounces, and small enough to carry in the vest pocket. Very convenient for ladies' use.

**HAND WEEDING OR TRANSPLANTING FORKS.**

Made of steel, neatly finished, flat tines. A light, strong, and useful implement. Some are made of malleable iron and cheaper.

LANDRETHS' COMPLETE ILLUSTRATED AND DESCRIPTIVE CATALOGUE OF IMPLEMENTS FREE TO ALL APPLICANTS.

BURNET, TEXAS.—It is now 100 years since my grandfather was employed in Landreth's garden, Philadelphia. He used to say Landreth's seeds made good honest vegetables and honest people.

1892	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	1892	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Jan.	3	4	5	6	7	8	9	July	3	4	5	6	7	8	9
	10	11	12	13	14	15	16		10	11	12	13	14	15	16
	17	18	19	20	21	22	23		17	18	19	20	21	22	23
	24	25	26	27	28	29	30		24	25	26	27	28	29	30
	31								31						
Feb.	1	2	3	4	5	6		Aug.	1	2	3	4	5	6	
	7	8	9	10	11	12	13		7	8	9	10	11	12	13
	14	15	16	17	18	19	20		14	15	16	17	18	19	20
	21	22	23	24	25	26	27		21	22	23	24	25	26	27
	28	29							28	29	30	31			
Mar.	1	2	3	4	5	6		Sep.	1	2	3				
	6	7	8	9	10	11	12		4	5	6	7	8	9	10
	13	14	15	16	17	18	19		11	12	13	14	15	16	17
	20	21	22	23	24	25	26		18	19	20	21	22	23	24
	27	28	29	30	31				25	26	27	28	29	30	
Apr.	3	4	5	6	7	8	9	Oct.							1
	10	11	12	13	14	15	16		2	3	4	5	6	7	8
	17	18	19	20	21	22	23		9	10	11	12	13	14	15
	24	25	26	27	28	29	30		16	17	18	19	20	21	22
									23	24	25	26	27	28	29
May	1	2	3	4	5	6	7	Nov.	30	31					
	8	9	10	11	12	13	14				1	2	3	4	5
	15	16	17	18	19	20	21		6	7	8	9	10	11	12
	22	23	24	25	26	27	28		13	14	15	16	17	18	19
	29	30	31						20	21	22	23	24	25	26
June									27	28	29	30			
	5	6	7	8	9	10	11	Dec.					1	2	3
	12	13	14	15	16	17	18		4	5	6	7	8	9	10
	19	20	21	22	23	24	25		11	12	13	14	15	16	17
	26	27	28	29	30				18	19	20	21	22	23	24
									25	26	27	28	29	30	31

Directions FOR Planting Seeds.

On each paper of Landreth's Seeds are printed hints or planting as respects the time and distance, but it is impossible, even if there were room upon the packets, or upon the pages of this pamphlet to draw out directions for planting Seeds to meet the multitude of conditions consequent upon variability of size of Seed and character and condition of soil. Practice, however, proves that the better the land is ploughed or dug, harrowed or raked, the freer from dead or living weeds or grass, large stones or other obstacles, the better. Garden culture is generally more successful than field culture, simply because of the more delicate attention to details, and garden culture would be still more successful if the details of preparation of the land were yet more observed.

The subject of the depth to plant Seed is to many a beginner a problem, and to such we will say it is a safe rule to cover with earth **three times the diameter** of the Seed. For instance, if a Pea is **one-third of an inch in diameter**, cover it **one inch**. If a Radish Seed is **one-tenth of an inch in diameter**, cover **three-tenths**.

Overcrowding of rows or overseeding in the row must be avoided, and if unwittingly done, then the plants must be thinned to such a distance apart as to afford room for the development of a mature plant.

LANDRETHS' DESCRIPTIVE CATALOGUE

OF

ORNAMENTAL TREES, PLANTS, VINES, FRUITS, Etc.

Will be furnished upon application.

It will be found very complete, containing practical descriptions of nearly everything desirable.

CREMATION. Landreth's cremate their Seeds—that is, they burn Seed Packets left over at end of Season. All of Landreth's Packets are dated with year of issue, and if not burned, the date will show that they are old. Do Commission Seedsmen burn their Seed? No!

Which is most safe to purchase, Landreth's Seeds in dated bags, or Commission Seeds in bags *not* dated, and consequently of uncertain age, possibly old travelers and as dead as Julius Caesar! The Cremation system should commend itself to all who will give it a moment's thought.

SHOPPING BY MAIL.

The U. S. Mail brings our Seeds to every Man's Door.

WE supply our Wholesale Trade Customers annually with **LANDRETHS' SEEDS**, in Flat Packets and Card-board Original Sealed Packages, as described below.

Consumers should insist on receiving **Fresh Seeds Only**. If **LANDRETHS' SEEDS** are not kept by their merchants in our original sealed packages, or they desire varieties merchants do not carry in stock, don't accept "commission" or other brands with the assurance that they are "just as good as LANDRETHS'," but make out your order and ask your merchant to forward it to us, or, if he does not care to assume this trouble, send it to us direct. For remember, to have a **GOOD GARDEN**, it is essential to have **GOOD SEEDS**. Address

D. Landreth & Sons, Philadelphia, Pa.

And we will mail the Seeds the day the Order is received. See Terms, page 2 of cover.

POSTAGE. Seeds in our 5-cent and 10-cent Flat Papers and $\frac{1}{4}$ lbs. and under will be mailed "Free of Postage." The postage on Peas and Beans is 15 cents per quart and on Corn 15 cents per quart. On small by the ounce or pound 1 cent for 2 ounces or 8 cents per pound. Remittance can be made by check, draft, postal money order or postal note; or if under One Dollar, in postage stamps.

We direct the attention of customers purchasing their supplies through local merchants to the **FORMS** in which **LANDRETHS' SEEDS** are prepared for sale.

LANDRETHS' SEEDS are put up and offered for sale at our counter in the following **FORMS**:

PACKETS OR FLAT PAPERS. Flat Papers, illustrated in colors and dated.

FARE BOXES. Original Sealed Card-board Packages with illustration of vegetable and directions for culture, viz: One-third Pint Packages of Peas, Beans, Corn and Beet Seed. One Pint Packages of Beans, Peas and Corn. One-half Pound and One-quarter Pound Packages of all other small Vegetable Seeds.

BULK. By the Pound and Bushel in Bulk.

Our Philadelphia establishment, founded in 1792, is the seventh in order of the old Commercial Establishments in Philadelphia, and two others in the United States, there being not thirty firms of over 100 years of establishment.

D. LANDRETH & SONS,

seed Farmers and Merchants,

21 and 23 South Sixth Street,

O'NEILL BROS. PRS PHILA.,

PHILADELPHIA, PA



SWEETWATER NURSERY CO.,

Cor. 8th & F Sts., SAN DIEGO, CALA.
Dealer in

**GARDEN, FIELD AND FLOWER
SEEDS.**

Landreths' Celebrated Garden Seeds,

Direct from the growers. These seeds are the best in the country, being the production of LANDRETHS' own seed grounds, and raised under their watchful care. Use them only for them always.